



THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 81

NOVEMBER 2, 1929

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7th Floor

Number 18

If It's

Rohe

"Regal"

The Quality Is Unexcelled

Sausage
H a m s
Bacon
and
L a r d



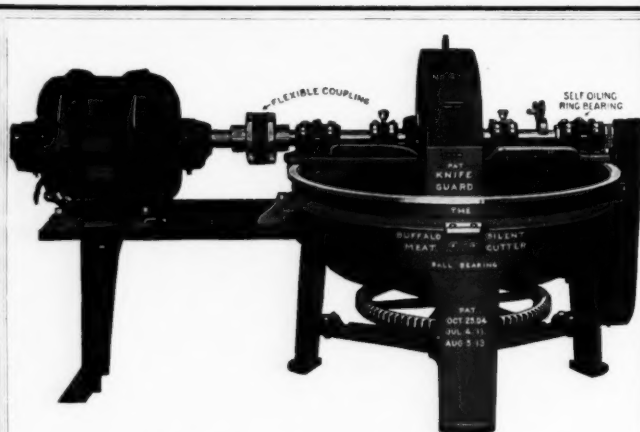
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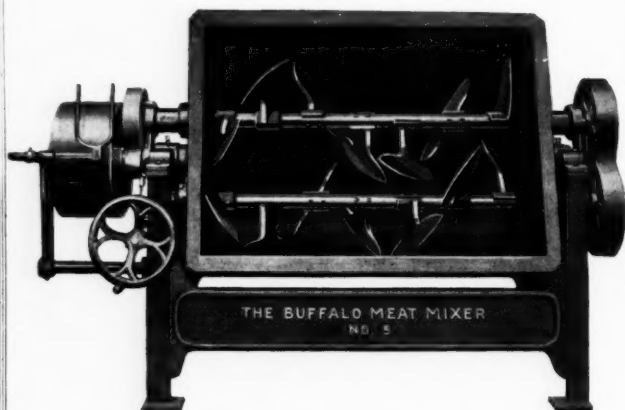
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THE NATIONAL Provisioner

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Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 81. No. 18

NOVEMBER 2, 1929

Chicago and New York

Eliminating Losses in Meat Plant Weighing

*Devising Machine and Method Which
Will Avoid Mistakes of Scalers and
Provide Ready and Accurate Records*

In no operation in the meat packing plant does the human element enter to influence results to a greater extent than in weighing.

Scalers, being human, are subject to all of the human variations in disposition and physical and mental abilities.

Some are earnest, conscientious and naturally accurate, if left to do their work without unfavorable outside influence.

Others are earnest and conscientious, but naturally inaccurate. Others are normally accurate but careless.

Some are alert and quick, but have defective eyesight. Some are suitable in every way, but are unable to concentrate when subjected to the influence of surrounding noises, conversation, etc.

Basis of Packinghouse Accounting

The accounting system of a meat plant is based on weights.

Any one of these out-of-balance human factors, and other possible ones, may throw a weighing operation out of balance, which in turn may throw the entire accounting system out of balance.

And in this connection, it is pretty generally recognized that even with the best of help, the natural tendency of the scaler is to give slightly overweights rather than exact or underweights.

This psychology is easily understood. An underweight is almost certain to

result in a complaint, while an overweight seldom does.

Scalers know this, and also know that complaints for short weights are likely to be brought back to them for explanation. Therefore they take the safe course from the personal standpoint.

Packers have often wished that greater accuracy might be obtained in weighing operations, and that mistakes and errors chargeable to the human element might be eliminated.

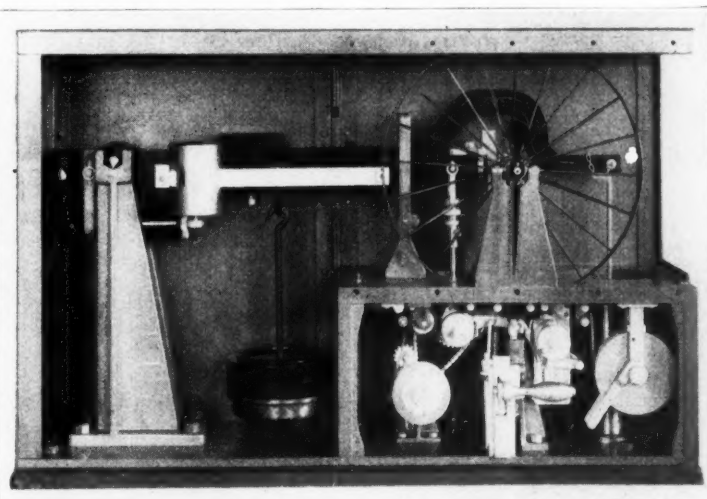
Seek Weight Recording Scale.

Some time ago the Institute of Amer-

ican Meat Packers gave some thought to this subject, and did some work in an endeavor to find a scale that would not only be accurate but would record the weights.

At that time, due to press of other matters, the investigation was not continued to a conclusion. Recently, however, the subject has again been opened up, and during the past several months a scale that records weights has been under test in the plant of Armour and Company at Chicago.

The work has progressed to the point where those who have been in charge



PRINTING MECHANISM OF WEIGHT RECORDING SCALE.

Weights are printed on a paper strip. In the plant of Armour and Company such a scale has been installed to weigh hog carcasses coming from the cooler on their way to the cutting room. When the trolley is not loaded the scale does not record. It is adjusted to give net weights only.

of it feel justified in predicting that at many locations the wages of a scaler can be saved and greater accuracy obtained than has been possible heretofore.

In these tests use was made of a scale that not only indicates the weight by means of a pointer operating over a dial, but also prints the weight on a tape.

Tried Out on Hog Rail.

To date but one of these scales has been used. This was installed on the rail at a point where the hogs are brought out of the cooler on their way to the cutting room. The scale has a capacity of 800 lbs. and records accurately to the quarter pound.

The operation is entirely automatic. No attendance is required, except at daily intervals, perhaps, to see that the mechanism is functioning properly. In practice and in tests the scale has performed satisfactorily and accurately, with hogs passing over the rail at two-second intervals.

The scale actuating device is so arranged that a trolley containing no carcass passing over the rail does not operate the scale mechanism. On the tape, therefore, are recorded only carcass weights. The printing mechanism of the scale can also be set so that the trolley tare is deducted and only the net carcass weights printed.

The weights are recorded on a tape similar to that used in adding machines.

In practice these tapes are sent to the accounting department after each day's operations where the total is ascertained, and the information used for checking and other calculations. In addition to providing a visual and accurate record of each half-car carcass passing to the cutting room, the tapes also show how many hogs were removed from the cooler.

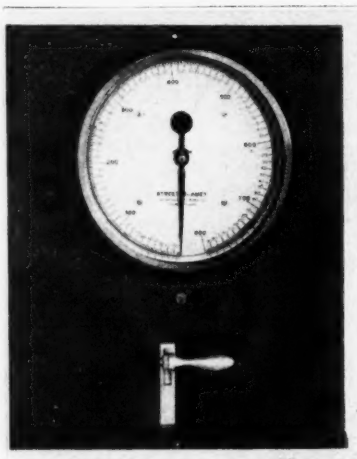
Value of Weight Records.

The convenience of such a printed record will be clearly apparent to the packinghouse accountant, but there are other considerations worth the thought of the packer interested in getting the most out of his business.

While a scale of this type may not be found practicable and accurate when small amounts of merchandise are being weighed, it is accurate to within close limits on the heavier articles. And in addition to eliminating the wages of a scaler and proving accurate visual records it should be the means, when installed at other points, of preventing disputes.

One source of conflict between a packing plant and branch houses has been the discrepancies in weights of meats shipped and received. An accurate, printed record would prevent this.

Other locations where such a scale



DIAL OF RECORDING SCALE.

This shows one-half of the case enclosing the printing apparatus. Packers who have studied this scale see many places where it can be used in a plant to save time and money.

might be installed are the loading docks, the killing floors, the coolers, wholesale sales coolers and for weighing live animals.

The scale with which these tests were made was manufactured by the Streeter-Ames Company, Chicago, Ill.

EDITOR'S NOTE.—A series of articles on "Weighing in the Meat Plant" was published in THE NATIONAL PROVISIONER some time ago, in which scales and scalers were discussed in detail.

A limited number of reprints of this series is available, one copy each, to subscribers. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, enclosing 2c in stamps.

FUNDS FOR A MEAT CAMPAIGN.

Raising funds for a nation-wide campaign for increased meat consumption will be given further consideration at a meeting of the Interstate Live Stock Feeders' and Growers' Association, to be held at the Omaha Union Stock Yards the evening of November 6.

At this meeting a permanent organization will be effected and action taken on the proposal to raise funds for this campaign by having packers deduct 10c per head for cattle and 2c per head for all other livestock they buy. This money is to be turned over to some agency, such as the National Live Stock and Meat Board, for conducting the campaign.

The plan contemplates the furnishing of \$100,000 a year by the packing industry to supplement the funds so collected.

CELLULOSE FOOD CONTAINER.

The American Can Company is reported to be working with the Eastman Kodak Co. in the development of a new cellulose food container, to be made on a commercial basis.

FOR COOPERATIVE MARKETING.

Formation of the National Livestock Marketing Association took place at Chicago on October 23 and 24, when representatives of 29 cooperative livestock marketing associations met with the Federal Farm Board and laid general plans for a national agency with an initial capital stock of approximately \$1,000,000.

An organization committee of nine members was created at the Chicago meeting to work out details and draft articles of incorporation and by-laws for the association, which will then be submitted to the 29 cooperatives and the Farm Board for approval.

A joint statement made at the end of the meeting as to the purposes and plans of the new organization, was in part as follows:

"General plans for the organization, financing and operation of the gigantic sales agency were unanimously approved by the official delegates coming from livestock sections throughout the entire United States.

"Under the adopted plan cooperatives have united to pool their forces and to strengthen their bargaining power. Thus, as proposed, all cooperative agencies are unifying their efforts to eliminate waste and unnecessary costs in marketing and to cooperate fully to control and direct the movement of livestock from the time it leaves the farm or ranch until it reaches the place of slaughter whatever the marketing routes may be.

"Included in the approved plan are necessary subsidiaries which will be set up to carry out effectively the various operations of the National Livestock Marketing Association."

There were present at the meeting 66 representatives of 29 different livestock organizations. From this list the organization committee of nine was appointed as follows:

R. M. Hagen, Western Cattle Marketing Association, San Francisco; Charles B. Crandall, Central Cooperative Association, South St. Paul, Minn.; H. G. Keeney, Farmers' Union Livestock Commission, Omaha, Neb.; Frank B. Young, Farmers' Livestock Commission Co., National Stockyards, Ill.; C. C. Talbott, Farmers' Union Livestock Commission, South St. Paul; Murray S. Barker, Producers Commission Association, Indianapolis, Ind.; O. O. Wolf, Producers Commission Association, Kansas City, Mo.; E. A. Beamer, Producers Commission Association, East Buffalo, N. Y.; and H. H. Parke, Chicago Producers Commission Association.

This committee will begin immediately to perfect plans for the organization.

What Kind of Hog Best Suits Packer's Needs?

Practical Tests of Pork Yields Based on Bacon and Lard Hogs and Different Kinds of Feeds

Many experimental efforts are being made to find a hog more nearly suited to the packer's needs.

Some of the questions to be answered are:

What kind of a hog, and what feeds?

Is a hog of the bacon type better, or is one of the lard breed more desirable?

What feed produces the most desirable cuts?

Is it better to feed hogs corn, oats or barley?

Which of these feeds produce the most economical gains?

Tests on Hog Type and Feed

The packer is interested to

know the kind of feed that makes the most desirable meat cut. But he recognizes that the rate and economy of gain are important factors, as no farmer will produce hogs indefinitely that prove uneconomical from a production standpoint.

Some interesting data on these questions were developed by W. L. Robison of the Ohio Agricultural Experiment Station, who conducted a group of experiments in cooperation with the Cleveland Provision Company of Cleveland, O.

He used Duroc-Jersey hogs as representatives of the lard breeds and Yorkshires as representative of the bacon breeds.

In this group of experiments the bacon type hogs were worth 24c more per 100 lbs. to the packer than were the lard type hogs. This was due to the fact that these hogs had a little higher dressing percentage and a slightly larger proportion of belly and of lean cuts.

Mr. Robison writes a resume of his experiments here for readers of THE NATIONAL PROVISIONER.

Effect of Grains, Fiber, Type and Weight on Yield of Pork Cuts

By W. L. Robison.

Ohio Agricultural Experiment Station.

Through the initiative of the Cleveland Provision Company, and their offer to cooperate in slaughtering the animals, a project was undertaken at the Ohio Agricultural Experiment Station to study the effect of different grains on the quality and value of the pork produced, as well as on the rate and economy of growth.

The experiment was planned so as to include also a comparison of a bacon and a lard type breed, of rations high and low in fiber, but otherwise alike, and of animals averaging approximately 185 and 225 pounds in weight when slaughtered.

Grain rations of corn, barley and oats were fed. Each was supplemented with tankage, linseed meal, ground alfalfa and minerals. The grains were ground and until the pigs averaged 100 pounds in weight, the supplement was mixed with each in whatever quantity

was required to give a nutritive ratio of 1:4.8.

After an average weight of 100 pounds was reached the proportions were changed so as to provide a nutritive ration of 1:5.8. Hand feeding was practiced. Each ration was fed to a group of ten purebred Duroc Jerseys from the station herd and to a second group of purebred Yorkshires which were purchased from a breeder in the state.

A fourth group of eight Duroc Jerseys was fed hulled oats, and thus provided a comparison of similar rations low and high in fiber.

Results of Feeding Trial.

Table 1 gives the results of the feeding trial. Throughout the test the pigs were confined indoors in 10 by 12 foot pens, which were floored with concrete

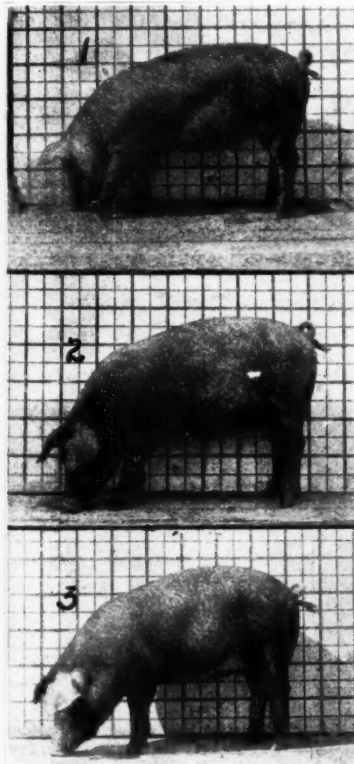


Fig. 1—Lard type hogs fed different grain rations. Hog No. 1 received corn, No. 2 oats and No. 3 barley. These hogs did not show as rapid gains as the bacon type on the same ration. (Pork cuts illustrated on next page.)

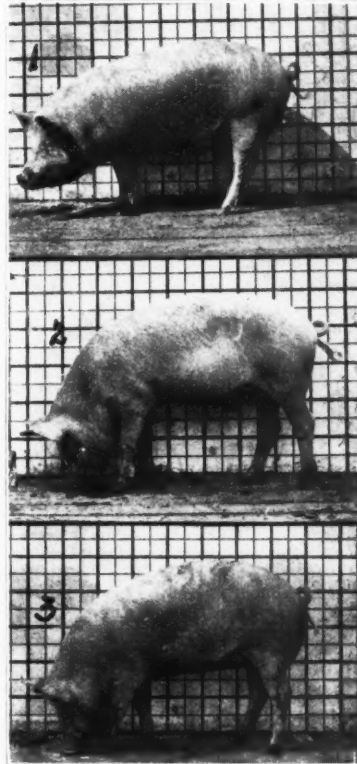


Fig. 2—Bacon type hogs fed different grain rations. Hog No. 1 received corn, No. 2 oats and No. 3 barley. These hogs were longer bodied and lighter boned and carried less fat than the lard type hogs of similar weight.

but were provided with wooden inlays for beds.

Each of the three Yorkshire lots made faster gains and greater gains from a given amount of feed than the Duroc Jerseys on the same ration. These results are directly opposite those ob-

and high feed consumption per unit of gain is indicated by the more rapid gains and the much more efficient utilization of feed made by the pigs fed the hulled oats. At the price charged for the hulled oats, however, they were too costly to prove profitable.

Pork Cuts from Different Breeds.

As brought out by measurements of the animals, of their carcasses and of some of the cuts of meat as well as by the weights of various cuts, the Yorkshires were longer bodied and lighter boned and carried less fat than the Duroc Jerseys of similar weight. The Yorkshires were apparently longer in the fore legs, but no longer in the hind legs than the Duroc Jerseys. The loins of the Yorkshires averaged 1.6

inches longer than those of the Duroc Jerseys.

From the standpoint of the consumer a small-boned animal is preferable to a larger-boned one; yet in some breeds of hogs at least the breeders have been inclined to place great importance upon the largeness of the bone. So far as meat animals are concerned, perhaps the emphasis more properly belongs on the density, or strength of the bone, rather than upon its size.

The barley-fed pigs showed more of a tendency to grow and less of a tendency to fatten than did the corn-fed pigs. This tendency was even more marked in the case of the pigs receiving oats. Consequently, since the average final weights were approximately

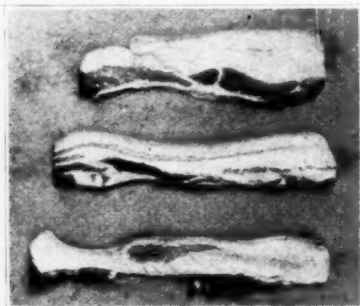


Fig. 3—Bacon from a lard type hog, weighing 239 lbs., fed on corn.

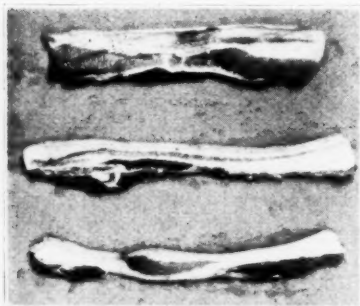


Fig. 4—Bacon slices from a bacon type hog weighing 184 lbs., fed on corn.

tained at the Minnesota Station where both Poland, Chinas and Duroc Jerseys made cheaper and more rapid gains than Yorkshires. In their experiments the pigs were running on bluegrass pasture.

So far as the rate and economy of gains from the different grains were concerned, corn was more effective than barley, and barley than oats. Barley was a satisfactory feed, however. Not taking the slower gains into account the ground barley was worth 98.4 per cent as much a pound as the ground corn. In other experiments its value has usually ranged from 90 to 95 per cent that of an equal weight of corn.

The difference in economy of production on corn and barley, of course, depends largely on the relative prices of the two feeds, but since good quality barely seldom sells for less a pound than corn, unless a premium could be obtained for barley fed hogs, it would not often prove an economical feed under corn belt conditions.

That the fiber in the oats rations, due to the presence of the hulls, was responsible for the relatively slow gains

TABLE 1—Effect of Different Grains and of Fiber on the Yield of Pork Cuts.

	Effect of grains.			Effect of fiber.	
	Corn.	Barley.	Oats.	Hulled oats.	Oats.
No. animals:					
Yorkshires	10	10	8	6	6
Durocs	10	10	8	6	6
Ave. weight at station, lbs.	215.55	215.12	216.28	216.25	224.17
Ave. weight at slaughter, lbs.	263.15	199.75	199.31	207.5	207.17
Shrink from trucking and fast-ing, %	5.75	7.15	7.85	4.05	7.58
Warm weights of carcass sides, %	72.36	72.02	71.62	72.13	70.88
Hams, regu-lar, p.c.	14.92	14.76	15.18	14.07	15.15
Loins	19.43	16.39	19.02	9.80	9.61
Picnics	5.95	6.32	6.69	5.79	6.58
Boston butts	4.81	4.38	4.67	4.69	4.62
Lean trim-mings	2.00	1.73	1.34	1.56	1.20
Total lean cuts	38.11	37.58	37.90	36.42	37.16
Bellies, p.c.	10.68	11.22	11.06	11.03	11.15
Jowl butts	1.60	1.64	1.71	1.77	1.68
Fat backs	6.57	5.90	6.12	7.43	6.21
Fat trim-mings	9.17	8.60	6.94	9.76	7.30
Leaf fat	2.31	2.23	2.25	2.75	2.05
Total fat cuts	30.42	29.59	28.08	32.74	28.39
Spare ribs, p.c.	1.72	1.90	1.75	1.63	1.74
Neck bones	1.31	1.25	1.35	1.12	1.28
Feet	1.97	2.22	2.06	1.92	1.90
Tail	.17	.18	.18	.14	.18
Total bone cuts	5.17	5.55	5.84	4.81	5.19
Yield of carcass sides**	70.93	70.00	68.70	70.73	68.27
Shrink in cooling and cutting	1.43	2.02	2.92	1.40	2.61
Head, p.c.	6.00	6.24	6.21	5.87	6.38
Liver	1.58	1.65	1.56	1.53	1.60
Heart	.28	.28	.33	.30	.33
Kidneys	.26	.27	.27	.23	.26
Total yield	81.82	81.18	79.69	81.90	79.31
Live value per 100 lbs.***	\$11.28	\$11.16	\$11.02	\$11.15	\$10.90

*The ham facings which were removed before the warm weights of the carcasses sides were taken are included in the weights given for the fat trimmings.

**Does not include the leaf fat or ham facings.

***On a basis of live weights at slaughter, without taking the costs of killing and cutting into account. The values of the kidneys are not included.

In determining the values of the cuts the following prices, which were checked or submitted by the Cleveland Provision Company, were used: hams (regular) 16.625c, loins 25c, picnics 11.375c, Boston butts 17.5c, lean trimmings 15c, bellies 17c, jowl butts and fat trimmings 8c, fat backs 10c, leaf fat 10.75c, spare ribs 11c, neck bones 6c, feet 2.5c, tails 12c, heads 5c, livers 6.5c, hearts 9c, skinned hams 18c, cottage butts 22c, "H" trimmings 9.5c, spiced ham trimmings 17.25c and blade bones 12c.

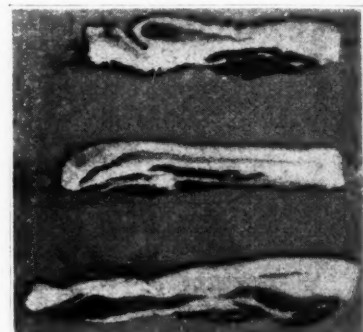


Fig. 5—Bacon from a 232-lb. lard type hog, fed on oats.

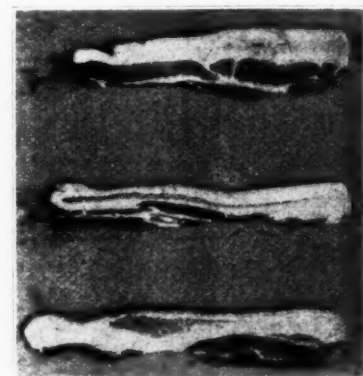


Fig. 6—Bacon from a 189 lb. hog of lard type, fed on oats.

the same, when slaughtered the oats fed pigs were larger but were not as fat as were the corn-fed pigs. The barley-fed pigs were intermediate in both respects. Pigs fed hulled oats, like those fed corn, showed more of an inclination to fatten than did those fed oats containing the hulls.

At the time of slaughter final home weights were taken a few hours after a light morning feed was given and immediately before loading. The pigs were weighed individually again the following morning after having been trucked 56 miles to Cleveland and after

(Continued on page 32.)

Quick Freezing Experts Get Together To Work Out Industry Problems

There is a question in the minds of packers regarding rapid chilling and quick freezing of meat products.

They may not want to consider these new factors in the business. But at the same time they know they must watch the trend.

As the packer sees it now, the cutting up of meat in his plant into retail cuts and the marketing of hard chilled products are presenting many problems to him.

How is he going to meet these problems? Is their solution going to cost him a lot of money?

Can he use his present equipment, or will the new method of handling meats call for changes and expansion in his plant?

At the recent convention of the Institute of American Meat Packers the Birdseye system of quick freezing came in for considerable discussion, and the marketing of product frozen by this process was explained in some detail by its inventor, Clarence Birdseye.

Other systems of quick freezing are recognized as having merit in the handling of flesh foods. The outstanding inventive minds back of these latter systems have now been combined into one group for the adaptation of these methods to individual packing plants on an economical scale.

S. C. Bloom, well-known refrigeration expert, previously specializing in brine spray refrigeration, has acquired control of the Kolbe and Zarotschenzeff systems of rapid freezing, together with other valuable but not as well known freezing ideas. Both Mr. Zarotschenzeff and the Messrs. Kolbe will be associated with him in this development work.

It is the plan of this group to offer a complete service in engineering, designing and constructing quick freezing plants, separately and in conjunction with the Bloom system of chilling.

Through contract agreement with M. T. Zarotschenzeff, the well-known European refrigeration engineer and practical packinghouse man, S. C. Bloom & Company have acquired the rights to the Zarotschenzeff patents, covering processes of rapid freezing and chilling by means of atomized brine.

The Fog System of Freezing.

Patents and patent applications cover a whole cycle of processes which are applicable both to meat and fish industries. Rapid chilling of hog carcasses and offal products by means of cold water or special brine fog, rapid freez-

ing of meats (chops, offal, etc.) in metal containers subjected to brine fog at low temperatures, and rapid freezing of hams and bellies in special brine fog in 3 to 6 hours, represent some of the high spots of the processes.

The apparatus embodying this principle enables cheap, quick, continuous processes, which eliminate hand labor and increase turnover, not to speak of greatly reduced shrinkage.

There are two Kolbe freezing systems in use on which patents have been granted. The Kolbe "floating pan" system already enjoys great popularity in the fishing industry, where eleven plants have been installed. These plants are chiefly used to produce individual frozen fillets for the new packaged fish business on the East Coast. Booth Fisheries Company, Bay State Fishing Company and Gorton Pew Fisheries Company, three of the country's largest fisheries, are using this process.

The Floating Pan System.

The "floating pan" system is used chiefly in freezing the product "naked" or without wrappers. Flat method of direct contact is being employed to produce the heavy volume of frozen fish in the East. The process is continuous and consists of a stream of brine of low temperature, upon which the pans containing the fish or meat to be frozen float to a destination where the product

is removed and the process is repeated.

The "diving bell" method is a two-contact freezer in which the product is placed in a pan or group of pans having covers of the dividing bell type, which when submerged prevent any brine from entering the pan containing the article to be frozen. Because of the top and bottom freezing contact, this system makes possible the freezing of thick products, and is well designed to handle meat to be frozen in wrapped or packaged form.

Either of these systems can use brine of extremely low temperatures, but in most instances brine of -15 degrees has been employed. For plants of reasonable size continuous systems are very practicable.

Who the Experts Are.

M. T. Zarotschenzeff is a graduate of the Moscow Imperial R. R. Traffic Institute and one of the pioneers in the field of refrigeration. Up to the time of the revolution he constructed 15 cold storage plants, organized refrigerated transport for the government, and constructed and supervised one of the largest meat packing plants in Russia. In 1912 he was sent by the Russian Government to the United States to make a study of American refrigerating and meat industries.

He also was vice-president of the American Chamber of Commerce in Moscow. He organized export trade from South Russia to England, Italy and France. In 1924 he was made general manager of the export packing house "Kulmetus" in Reval, Esthonia.

(Continued on page 49.)



QUICK FREEZING EXPERTS PLAN TO COMBINE EFFORTS.

Three of the leading students of and experimenters in quick freezing of meat products have combined to develop plans and installations for practical use by both large and small packers to meet the new merchandising situation.

Left to right.—M. Zarotschenzeff, inventor of the "fog freezing" system; S. C. Bloom, inventor of the Bloom system of quick chilling, and leading American authority on refrigeration; Carl F. Kolbe, one of the inventors of the Kolbe "diving bell" and "floating pan" systems of quick freezing. His brother and co-inventor, Robert E. Kolbe, was not present when THE NATIONAL PROVISIONER camera caught these experts talking it over.

Chain Meat Stores

News and Views in This New Field of Meat Distribution.

CHAIN STORE NOTES.

The 120 retail grocery stores in Pawtucket, R. I., and surrounding towns, comprising the Nicholson-Thacray chain, have been acquired by First National Stores.

Sales of the Jewel Tea Company for the four weeks ended October 5 were \$1,309,120 compared with \$1,255,529 during the corresponding period of 1928. Sales for the first 40 weeks of 1929 were \$12,667,997 compared with \$11,908,080 in the 1928 period. The average number of routes in 1929 was 1,173 as against 1,103 in 1928, an increase of 6.35 per cent in selling units.

Thrifty Stores, Limited, a Canadian chain incorporated in August, 1929, is acquiring the chain grocery business carried on by the previously incorporated organization, also the wholesale grocery business of M. Rudolph Limited. Capitalization of the new incorporation consists of 14,000 first cumulative redeemable convertible preference shares of a par value of \$25, 12,000 second preference shares at \$10, and 57,000 shares of no par value.

Expansion of the Great Atlantic & Pacific Tea Company in Canada is anticipated in the near future, according to W. J. Davidson, president of the Canadian company. This organization entered Canada in March, 1927, and its Canadian investments now amount to \$2,376,000, exclusive of equipment. There are approximately 200 stores in the Toronto and Montreal districts. These units are said to be larger than those in the States, and carry groceries, meats and vegetables. A new warehouse opened in Montreal recently is said to contain the largest coffee roasting plant in Canada, also a bakery plant which cost more than \$100,000. A new warehouse is now under construction in Toronto.

The National Tea Company has 1,595 grocery stores and 155 meat markets in operation. Since the first of the year the company has added about 55 meat markets to its grocery stores, a program which it plans to continue for some time. In a recent statement made by the head of the company it was pointed out that while meat sales "as yet form a relatively small part of our sales, it is likely that in another year they will have attained considerable importance."

NOTES OF "NEW COMPETITION."

Plans for the formation of the International Quality Products Corporation, with a capital and surplus of more than \$150,000,000, are being worked out to acquire controlling interest in the Kraft-Phenix Cheese Corporation, the Colgate-Palmolive Peet Company and the Hershey Chocolate Company.

Stock of the holding company will be offered in exchange for the present common stock of the three companies which will be the constituent organizations. The preferred stock and funded debt of the underlying companies will be retired. The Kraft-Phenix Cheese Corporation has called for redemption

on November 30 all of its 5 per cent notes maturing March 1, 1930, at \$100 and those maturing March 1, 1931, at \$100.50 and accrued interest on both issues to November 30.

Charles S. Pearce, president of the Colgate-Palmolive-Peet Co., will be president of the new corporation and J. L. Kraft, chairman of the board of the Kraft-Phenix organization, will be a director.

There will be no physical consolidation of the three companies nor any attempt at centralized management. The benefits of the plan will be derived through large intercompany operations and financial backing. The question of economical distribution through dealer organizations and chain stores will be taken up later, it is said.

GENERAL FOODS EARNINGS.

The report of the General Foods Corporation for the 9 months ended September 30 shows a consolidated net income for company and subsidiaries of \$16,058,277 after all expenses and taxes, including profits prior to the dates of acquisition of companies acquired in the year. This is equal to \$3 a share earned on 5,348,624 shares outstanding on October 2, and compares with \$14,750,004, or \$2.76 a share, for the corresponding 9 months of 1928.

The net earnings of General Foods, including the Certo Corporation since its date of acquisition, May 1; Frosted Foods Company, Inc., since June 6, and North Atlantic Oyster Farms, Inc., since July 1, but excluding Diamond Crystal Salt Company, acquired on Oct. 2, amounted to \$14,840,252 for the nine months, or \$2.83 a share on 5,248,624 shares.

Sales were \$95,557,490 in the 9 months to September 30, while for the third quarter sales were \$32,378,695 against \$31,129,968 in the second quarter and \$32,048,827 in the first quarter of 1929.

BANKERS BUY HORMEL STOCK.

Announcement has been made of the arrangement for the sale of 60,000 shares of stock of George A. Hormel & Co. to bankers, at \$50 a share. The proceeds of the sale of this stock are to be used for the retirement of debts, reimbursing the treasury for plant improvements and enlargements, and for other corporate purposes.

The balance sheet of the company as of August 24, 1929, shows current assets of \$9,900,695 and current liabilities of \$2,768,333, after giving effect to the present financing and the application of the proceeds to the reduction of notes payable. This compares with assets of \$4,046,109 and liabilities of \$965,603 at the end of the last fiscal year, October 27, 1928. Cash increased from \$238,483 at the end of the fiscal year to \$1,141,443 on August 24. Notes payable on August 24 were \$1,861,375 against \$350,000 at the end of the year.

FINANCIAL NOTES.

The Beechnut Packing Co. reports a net profit of \$2,427,139 for the nine months ended September 30, after charges and federal taxes equal to \$5.03 a share on 425,000 common shares. This compares with net earnings of \$2,306,441 in the corresponding period

of 1928. The net profit in the third quarter of the year after estimated taxes and preferred dividends was \$761,359 against \$796,604 in the previous quarter and \$702,639 in the same quarter of 1928.

Adolph Gobel, Inc., and subsidiary companies report a net loss of \$258,435 on net sales of \$11,593,713 for the quarter ended September 28. This is after interest, depreciation and subsidiary preferred dividends. For the nine months ended September 28, net sales totaled \$34,638,111 and net profits \$63,245.

Western Dairy Products, including California Dairy, Inc., reports for the nine months ended September 30, net profit of \$1,277,937, after depreciation, interest and federal taxes. This compared with a net profit of \$1,016,371 in the same period of 1928.

A net income of \$2,431,322 is reported by the Link-Belt Company for the nine months ended September 30. This is equivalent after preferred dividends to \$3.06 a share on 709,028 shares of common stock. Net profit in the same period of 1928 was \$2,144,002. Sales for the nine months totaled \$20,325,210 against \$17,331,430 in the same period a year ago.

The Continental Can Company has called its outstanding preferred stock for redemption at \$125 on January 15. On December 31, 1928, the company had \$4,932,000 \$100 par 7 per cent preferred stock outstanding.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on Oct. 30, 1929, or nearest previous date, together with number of shares dealt in during the week and closing prices on Oct. 23, or nearest previous date:

	Sales	High.	Low.	Close
	Week ended			
	Oct. 30.	Oct. 30.	Oct. 30.	Oct. 23.
Amel. Leather...	1,100	37 1/2	37 1/2	37 1/2
Do Prd.	1,000	37 1/2	37 1/2	37 1/2
Amer. H. & C.	1,000	37 1/2	37 1/2	37 1/2
Do Prd.	1,000	37 1/2	37 1/2	37 1/2
Amer. Stores....	21,700	50 1/2	45	40 1/2
Armour A.	87,900	6 1/2	5 1/2	6 1/2
Do B.	78,000	4 1/2	3 1/2	4 1/2
Do Prd.	1,900	60	60	70
Do Del. Prd.	3,300	80	75	76
Barnett Leather...	1,700	4 1/2	3 1/2	3 1/2
Beechnut Pack...	7,300	70 1/2	63	70 1/2
Brennan Pack...	1,000	57 1/2	57 1/2	57 1/2
Chick. C. Oil....	9,000	20 1/2	20	22 1/2
Childs Co.	20,500	58 1/2	57	57 1/2
Cudahy Pack....	13,800	41 1/2	38 1/2	41 1/2
First Nat. Strs....	56,000	64 1/2	58 1/2	62 1/2
General Foods...	288,000	47 1/2	41 1/2	47 1/2
Gobel Co.	31,700	13 1/2	11 1/2	13 1/2
G.A.&P. Prd.	400	115 1/2	113 1/2	115 1/2
Hormel, Geo. A.	750	51	51	51
Hygrade Food...	19,300	19	10 1/2	19
Kroger, G. & B.	172,400	51 1/2	45 1/2	51 1/2
Libby, McNeill...	38,250	18	16 1/2	18
MacMarr Strs....	4,500	27 1/2	24 1/2	26 1/2
Mayer, Oscar....	300	12 1/2	12 1/2	12 1/2
M. & H. Prd.	100	40	40	40
Morrell & Co.	6,450	61 1/2	53	60
Nat. Food Pr.	1,100	6 1/2	6 1/2	6 1/2
Nat. Leather....	6,550	2 1/2	2 1/2	2 1/2
Nat. Tea	30,800	40	35 1/2	40
Proc. & Gamble...	47,100	70	65	70
Rath Pack	1,850	26	24 1/2	26
Safeway Strs....	65,400	120	100 1/2	120
Do 6% Prd.	1,230	95	85	95
Do 7% Prd.	3,100	102	100 1/2	105
Stahl-Meyer	500	28 1/2	28 1/2	28 1/2
Strass-Roth St.	1,000	10 1/2	10 1/2	10 1/2
Swift & Co.	8,400	130	128	130
Do Intl.	27,650	32 1/2	28 1/2	32 1/2
Truist Pork	1,200	26	24	26
U. S. Cold Str.	2,300	39 1/2	39 1/2	42 1/2
U. S. Leather...	12,500	12	11	12
Do A.	3,400	25	23	24
Do Pr. Prd.	800	92 1/2	92 1/2	94
Wesson Oil	16,000	29 1/2	25	27 1/2
Wilson & Co.	4,700	50	54 1/2	50
Do A.	15,000	7 1/2	7 1/2	7 1/2
Do Prd.	5,600	40	38 1/2	40

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Putting It Into Practice

The convention of the Institute of American Meat Packers just ended is conceded to have been the best ever held. This is saying a great deal, because it is the most recent of a long line of conventions at most of which history was written.

At some conventions more spectacular events have occurred than took place at the one just ended. For example, the dinner to the pioneers of industry given in 1928 at the close of the Conference of Major Industries was an event of an age.

Impressive as this was, however, it will not have any such influence on the industry as an event which took place this year.

This was the adoption of a code of trade practices by which the entire industry gave pledge to the federal government that it would operate on an ethical and fair basis.

This action on the part of the industry places in the hands of the United States Government the power to police the entire industry and to see that it carries out the promises it has made.

These promises were not made lightly. Every one was considered in detail, carefully drawn, and carefully adopted. The action was taken with a full consciousness of its significance.

Laborious and time-consuming as the preparation, presentation and consideration of this code has been, the real work in relation to it has just begun. That is, putting it into practice.

Attending the convention and agreeing to the code does not end the obligation. It just starts it. Every packer's job is to study this code until he knows every word of it, and every application it may have.

Next he must require a similar knowledge and understanding of the executive heads of the various departments of his company.

Following this each of these heads must guarantee that every man in his department who has even the smallest authority is equally familiar with the code and its application.

Most important of all, every salesman or other representative who comes in contact with the public must be familiar with every word of the code,

and must know how the head of his organization wishes to have it carried out.

When each packer has done this he will have gone a long way toward making his contribution to ethical business.

After that his effort will be confined to seeing that no employee, from the greatest to the most humble, ever violates the pledge his chief has given.

Why Not Give Lard a Boost?

One of the problems of the meat industry is to find markets at profitable prices for the lard produced.

It is a difficult one to solve, but one thing is certain—it will not solve itself. And any activity on the part of the meat industry to solve it probably would have to proceed along several lines.

An educational campaign among hog producers to induce them to raise hogs that would yield a smaller percentage of lard probably would be one of the angles any such campaign to better conditions would take.

Another—and this can be done right now—would be the better merchandising of this product, and campaigns to acquaint the housewife with the superior qualities of lard as a shortening, its food value, etc.

Much educational work of value could also be done among high school and college students of nutrition, teachers, and others interested professionally in foods and their values.

The vegetable shortening industry has built up a large consumption for its products. This has been done at the expense of lard principally. And it has not discontinued its efforts in this direction. It sees more business to be had, and it is going after it aggressively.

Was the problem the vegetable oil industry had to face any more difficult to solve than the one that confronts the meat industry today?

Vegetable shortening came on the market in direct competition with lard—a product firmly established—and by persistent effort won a place for its product. It seems logical to suppose that an equal amount of effort on the part of the meat industry would enable it to at least better the situation in regard to lard.

Practical Points for the Trade

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Fresh Pork Sausage

With the arrival of cool snappy mornings the consumer is turning more and more toward fresh pork sausage, to be eaten either with or without his pancakes or waffles.

A good many sausagemakers think that anyone can make all-pork sausage. This is true, provided certain selections are made in the meat used and care exercised in handling and marketing.

Not infrequently the question is asked as to how certain popular brands of fresh pork sausage are made. This cannot be answered in detail, but there are certain general principles to be followed that will assure the production of a fancy all-pork breakfast sausage of equal quality and flavor.

In manufacturing this product there are several points of major importance to be observed.

Merchandising Suggestions.

As the season opens it is not advisable to manufacture any more product than can be sold each day. The weather is not dependable in the fall and early winter months, and if the sausage is shipped out and remains on the customer's counter or too long in his cooler, the color fades and may show some mould. Regardless of how well the sausage is made, complaints will arise under these conditions.

The customer should not be sold more than he can handle promptly. If this method is followed the buyer never has product left over to spoil on his hands. Therefore he remains a satisfied customer.

Another point to be kept in mind is the very careful selection of trimmings. Only trimmings from thoroughly chilled hogs should be used. If the sausage manufacturer simply takes the regular run of the production of trimmings, his sausage will not be of highest quality.

Right Kind of Trimmings.

Trimmings from grass hogs are not satisfactory for fancy breakfast sausage. Selection should be made with as great care as is exercised in choosing fancy bacon bellies or hams for fancy brands.

The sausage maker who uses the regular run of trimmings for fancy breakfast sausage is just as careless as he would be if he put down "skippy" bellies for fancy bacon.

This is one of the reasons why some sausage manufacturers operating from autumn to spring are so successful. They use young finished hogs that produce the desired flavor and tenderness required in fancy sausage.

A demonstration of this point was made by a packer who ordered several hundred pounds of fancy sausage made for his friends for a holiday season. The sausagemaker and superintendent went through the cooler and with great care selected hogs from which to cut trimmings for this special purpose. The packer was very much gratified later when he received numerous compliments from his friends on this particular "brand" of sausage.

Good Quality Material Pays.

Had the regular run of trimmings been used no such quality and flavor could have been produced.

In the manufacture of fancy pork sausage the trimmings should be 75 per cent lean and 25 per cent reasonably fat pork trimmings. The fat trimmings should be of firm white fat. Boned out shoulders, ham or Boston butt and back fat trimmings are recommended to take care of the percentage of fat required.

Under no circumstances should pork

cheek meat be used in this product.

Do not use frozen trimmings. Frozen meats do not work out well and injure the color of this sausage.

Preparing the Sausage Meats.

It is not necessary to chill the meat before stuffing, but be sure the trimmings are strictly fresh, from thoroughly chilled hogs. It is always advisable to select hogs as soon as possible to produce the meat for this sausage.

For high-grade pork sausage rocking the meat with a 9-knife rocker for 15 minutes at 55 to 57 revolutions per minute has proved more satisfactory than running it through the hashing machine. The rocker gives a clean cut, and does not crush the meat as the hasher is apt to do if the knives and plates are not sharp.

If a rocker is not available the trimmings may be ground through the 5/32 in. plate of the hasher.

Not over 10 lbs. of water should be used to 100 lbs. of meat, and many manufacturers do not use any water.

The product may be stuffed immediately after the meat and spices are mixed.

Seasoning.—The only seasoning used in fresh pork sausage is salt, pepper, sugar, and sage when desired. Thyme and certain other spices sometimes added to pork sausage have a tendency to make the product look old.

For each 100 lbs. of meat use

2½ lbs. salt
7 oz. white pepper
3 oz. sugar
3 oz. sage.

Stuffing.—The meat is stuffed in narrow medium sheep casings, diameter measurement ⅝-in. to ¾-in., and linked 4 in. long. It is very important that casings be stuffed to full capacity, and in uniform, even links. If the product is packed in cartons, the even links will give it a very good appearance. If the product is unevenly linked it will affect the sale.

When stuffing, knot the ends of casings to prevent meat from dropping on truck or floor. Trim off all scrap ends of casings outside of knots.

Carefully puncture the casings to prevent air pockets between casings and meat.

This sausage must be hung up promptly as linked.

The stuffing bench must be kept in a sanitary condition at all times, to prevent sediment collecting on the outside of casings.

Cooling.—When the truck is filled to full capacity, run it under an overhead

Making Dry Sausage

It is only recently that these delicious products have been made to any great extent in this country. Special air conditioning apparatus is needed, as definitely controlled temperatures and humidities are essential, especially in the hanging room.

A recent illustrated article in THE NATIONAL PROVISIONER discussed operating conditions, temperatures and humidities needed to make dry sausage. It followed the product from the stuffing bench clear through to the sales end in a most complete fashion.

Reprints of this article may be had by filling out and mailing the following coupon, together with 5c in stamps.

Editor The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me your reprint on
"Making Dry Sausage."

I am not a subscriber to THE
NATIONAL PROVISIONER.

Name

Street

City State
5c in stamps enclosed.

cold water spray and let the spray run for several minutes to thoroughly remove all grease and sediment from outside of casings. If not equipped with cold water spray, shower the product with cold water, using pails.

When the truck is filled to capacity and the product has been sprayed, take to sausage hanging cooler at 36° to 40° temperature, cooler to be provided with plenty of cold air circulation.

If not equipped in this manner it would be advisable to install an electric fan, so the outside of the casings will thoroughly dry off while chilling.

Sausage should remain in cooler for at least 12 hours before shipment, and not more than 24 hours.

Packing.—It may be packed in 1-lb. net cartons, using about 14 to 16 links per pound.

Take an accurate scale and weigh off each pound and put an even number, eight links, on top of carton, laid four links at each end, the remainder of links to go on the bottom layer, which will make the weight. This will run from six to eight links. There is to be a piece of cardboard or paper between the bottom and top layers.

Some producers of fancy breakfast sausage wrap the links in parchment or transparent paper, using a sheet of the same between the layers. The entire package is then wrapped twice around with a gummed paper band bearing the manufacturer's name and brand.

Tough Sausage Casings

An Eastern sausage maker is having trouble with complaint of tough sausage casings and asks the cause. He says:

Editor The National Provisioner:

We manufacture high grade sausage but are receiving quite a number of complaints of tough casings.

We make our sausage of fresh bull meat and pork trimmings. We smoke with wood until the sausages are a nice color. After smoking the sausages are cooked at 160 degs. F. From the cook tank they are handled in the usual manner and are ready for the following day's deliveries.

There is no complaint regarding the meat, the casings only being tough.

It is possible that this inquirer has bought some finely-cleaned Chinese hog casings instead of sheep casings, as this product resembles a wide sheep casing, the only difference being that it is tougher. Hog casings are used by some producers on their wieners and even sometimes on franks, but it must be expected that the casing will not be as tender as a sheep casing.

The method of handling in the smoke house sometimes has a tendency to toughen the casing somewhat. But in this case it is probable that through error our correspondent has been using a hog casing rather than a sheep casing.

Soaking Out Frozen Hams

A Western packer asks for information on the soaking of pickled hams that have been stored in a sharp freezer. He says:

Editor The National Provisioner:

Please give us what information you have available with regard to soaking cured hams which are taken out of pickle and stored until needed in a sharp freezer. We have had some complaint of late that our hams are too salty.

After frozen pickled hams are defrosted, the soaking schedule is the same as for hams that have not been frozen. This is 3 to 3½ minutes soaking for each day in cure for mild cured product, and 4 to 5 minutes per day in cure for product cured in a fairly strong pickle.

This inquirer's difficulty is probably due to the fact that the hams are a little overcured, hence are salty. Even in a sharp freezer, hams will continue to cure somewhat whether in pickle or out of pickle. Hams that have been taken out of pickle still contain a good deal of the pumping pickle, hence continue their interior cure.

Whenever possible it is more desirable to freeze the product green then defrost and cure as needed.

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER for smoking methods for cured meats. Full directions for soaking and smoking S. P. meats have been published in THE NATIONAL PROVISIONER, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

A reprint of this may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp:

THE NATIONAL PROVISIONER.
Old Colony Bldg., Chicago.

Please send me reprint on smoking bacon and hams.

Name

Address

City

Enclosed find a 2c stamp.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Frank and Company, Milwaukee, Wis. For meat loaf. Trade mark: VENETIAN ROLL. Claims use since July 2, 1928. Application serial No. 262,436.

Venetian Roll

Swift & Company, Chicago, Ill. For canned ham. Trade mark: SAVORTITE. Claims use since July 10, 1929. Application serial No. 288,934.

Savor-tite

Vette & Zunker, doing business as Delta Food Products Co., Chicago, Ill. For fresh, smoked and canned meats—namely, hamburger steak and onions, sausage meat, potted meat by-products, roast beef, lunch tongue, corned beef hash, tripe, vienna style sausage, cooked pork and beans and breakfast sausage. Trade mark: SURPRISE. Claims use since January 23, 1929. Application serial No. 282,209.

Newmarket Company, Los Angeles, Calif. For animal fat shortening. Trade mark: ROYAL SHORTENING in a triangle. Claims use since January 1, 1927. Application serial No. 261,641.

Eckerson Company, Jersey City, N. J. For bacon, cheese and eggs. Trade mark: GRASDALE. Claims use since early part of 1925 on cheese; May 14, 1929, on bacon and eggs. Application serial No. 288,903.

GRASDALE

TRADE MARKS GRANTED.

Fabrica De Manteca Industrial de Cueto Y Co., S. A., Habana, Cuba. For margarine. Trade mark: KOKOFAT. Claims use since about Feb. 1, 1928. Registry No. 262,305.

KOKOFAT

Joe L. Milani, doing business as Milani's Famous Tamale Kitchen, Seattle, Wash. For chili con carne, chicken tamales, and other food products. Trade mark: MILANT'S. Claims use since Aug. 1, 1928. Registry No. 262,057.

S. Walter Stauffer, doing business as Southern Farms Co., Walkersville, Md. For sausage. Trade mark: CRUMBLY. Claims use since Feb. 27, 1928. Registry No. 262,091.

How do you deodorize vegetable oils? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

KIND OF HOG FOR PACKER.

(Continued from page 26.)

having been without feed for approximately 24 hours.

Checking Shrinkage Causes.

Unfortunately the corn fed pigs and the hulled oats fed pigs were not weighed in the afternoon upon their arrival at the packing plant. Hence the portion of their shrink due to trucking and the portion due to fasting could not be determined. The others were weighed, on large scales, in their respective groups or lots, when they were unloaded from the truck, as well as individually before slaughter.

According to these weights on the barley fed hogs 65.9 per cent of the shrink, from trucking and fasting, occurred during transit and 34.1 per cent of it occurred over night, as a result of being without feed. On the oats fed pigs 52.9 per cent of the shrink had taken place enroute and the remainder, or 47.1 per cent, occurred over night.

Table 1 gives the killing data for the hogs fed the different grains. Because of their slightly lighter weights when shipped and their greater shrink it was necessary to use the data for only 16 of the 20 oats fed pigs, in order for their average weight when slaughtered to be comparable with the weights of the corn and of the barley fed pigs. The data for 6 of the oats fed pigs, which averaged approximately the same in weight when slaughtered, were checked against the data for the pigs fed hulled oats.

The percentages of the various cuts are based on the live weights at slaughter. Except in the weight comparison the average weight of each group, at the time of slaughter, was not far from 200 pounds. Hence, the approximate weights of the different cuts can easily be determined from percentage figures.

Ham Weights and Values.

After the weights of the regular-cut,

TABLE 2—Effect of Type, or Breed, and of Weight, or Condition on the Yields				
Effect of type. Effect of weight.				
York- Duroc Heavier Lighter				
shires. Jerseys. pigs. pigs.				
No. animals:				
Yorkshires.....	30	12	12	
Durocs.....	30	12	12	
Ave. weight at station, lbs.....	211.98	214.73	237.96	194.85
Ave. weight at slaughter, lbs.....	197.07	200.30	222.58	182.04
Shrink from trucking and fasting, p.c.....	7.04	6.72	6.46	6.58
Warm weight of carcass sides, p.c.....	72.35	71.36	72.63	71.42
Hams, regular, p.c.....	15.92	14.83	14.78	14.90
Loin.....	10.65	9.98	10.15	10.56
Picnics.....	6.40	6.20	6.06	6.38
Boston butts.....	4.74	4.52	4.47	4.79
Lean trimmings.....	1.75	1.63	1.75	1.79
Total lean cuts.....	35.56	37.16	37.24	38.51
Bellies, p.c.....	11.10	10.82	11.58	10.59
Jowl butts.....	1.70	1.06	1.08	1.63
Fat backs.....	6.00	6.23	6.76	5.61
Fat trimmings*.....	7.99	8.65	8.93	8.20
Leaf fat.....	2.25	2.26	2.32	2.24
Total fat cuts.....	29.04	29.62	31.07	28.27
Spare ribs, p.c.....	1.76	1.82	1.76	1.83
Neck bones.....	1.39	1.23	1.23	1.36
Feet.....	2.21	2.06	2.03	2.15
Tail.....	.19	.17	.17	.19
Total bony cuts.....	5.46	5.28	5.19	5.53
Yield of carcass sides**, p.c.....	70.43	69.29	70.72	69.02
Shrink in cooling and cutting, p.c.....	1.92	2.07	1.91	1.80
Head.....	5.90	6.34	5.95	6.33
Liver.....	1.62	1.57	1.52	1.66
Heart.....	.29	.30	.28	.31
Kidneys.....	.24	.26	.26	.29
Total yield.....	81.87	80.53	81.51	80.90
Live value per 100 lbs.***	\$11.27	\$11.03	\$11.19	\$11.17

* ** See footnotes for Table 1.

trimmed hams were taken, the hams were skinned and reweighed.

The weights of the skinned hams for the corn, barley, and oats pigs were equivalent to 13.25, 13.34 and 13.92 per cent of the live weight of the animals. For the hulled oats and the comparable oats fed pigs they were equal to 12.79 and 13.67 per cent of the live weight. For the Yorkshires and Duroc

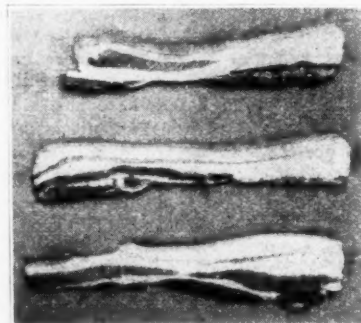


Fig. 7—A 237-lb. lard type hog fed on barley, yielded these cuts.

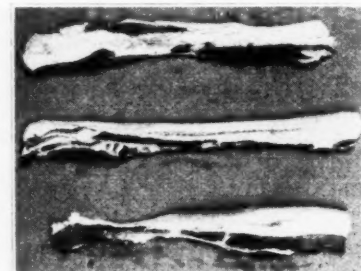


Fig. 8—A Yorkshire weighing 184 lbs., with a grain ration of barley, produced the cuts shown above.

Jerseys, and for the heavier and lighter pigs their weights represented 13.69, 13.29, 13.16 and 13.67 per cent, respectively, of the weights of the animals.

Naturally, with all of the regular cut hams valued at the same price a pound, 16.625c, and the skinned hams at a higher price, 18c, the smaller the amount of fat it was necessary to remove in skinning, the greater was the increase in the value of the resulting products. This increase amounted to 7c, 13c and 17c per animal, for the corn, barley and oats fed pigs, respectively. For the Yorkshires and Duroc Jerseys, and the heavier and lighter pigs, it was 15c, 10c, 9c and 13c per animal, respectively.

Working up the Boston butts into cottage butts, "B" trimmings, spiced ham trimmings, and blade bones, resulted in a loss in value in these cuts from the barley and oats fed pigs, and in a gain of only five cents in those from the corn fed pigs. For the Yorkshires and Duroc Jerseys the increased value per animal was only 3c and 1c, respectively, while for the heavier pigs it was 3c and for the lighter pigs 5c.

Dressing Percentages Compared.

It is well known that as hogs become fatter their dressing percentage increases. This tends to offset the greater carcass value per pound of the leaner or lighter weight hogs.

At the prices of cuts used, the car-

casses of the 182 pound hogs were worth 8 cents more per 100 pounds than were those of the 223 pound hogs. But, as determined in the same way, from the value of the cuts produced, because of their lower dressing percentage, the lighter hogs were worth 2 cents less per 100 pounds on foot, to the packer, than were the 223 pound hogs.

Likewise, the hogs fed hulled oats dressed more than the oats fed hogs, which were of the same weight but thinner in condition; and, although their carcasses were worth 13 cents less per 100 pounds, on foot, they were worth 25 cents more per 100 pounds to the packer, than were the oats fed hogs.

Hogs differing more widely in weight or condition would doubtless bring out the counteracting effect of these two factors even more strikingly.

Another factor which has a bearing on relative values, particularly in the feed lot, is the shrinkage from trucking and fasting. This shrink increased with each increase in the amount of fiber in the ration.

On a basis of their live weights at slaughter, the oats fed hogs were worth 26 cents less per 100 pounds of live weight than were the corn fed hogs, but on a basis of their weights in the feed lot, they were worth 48 cents less. The hogs fed hulled oats were worth 29 cents more per 100 pounds, on a basis of their weights at slaughter, and 62 cents more on a basis of their weights in the feedlot, than were those of similar weight which were fed oats.

A determination of the refractive index of the back fat of each animal was made by the Bureau of Animal Industry of the U. S. Department of Agriculture, and will be reported on at the annual conference of those engaged in carrying on cooperative soft pork investigations.

Summary.

Animals receiving a relatively high percentage of fiber in the ration, gained more slowly, tended to grow rather than fatten, and produced carcasses comparatively low in fat.

Hogs which were fed rations that were high in fiber also shrank more in transit, showed lower dressing percentages and shrank more in cooling and cutting than did those which were fed concentrated rations.

The carcasses low in fat showed relatively high percentages of bony cuts.

Leaner animals carried higher percentages of belly than did fatter animals of the same weight.

Heavier hogs showed higher percentages of belly than did lighter ones.

Hogs of the bacon type were worth 24 cents more per 100 pounds than were hogs of the lard type, when the corresponding cuts were valued at the same price per pound. The price relationships were those given in the foot note of the table. This difference was attributable to a little higher dressing percentage and to a slightly larger proportion of belly and of lean cuts.

The lean cuts of the corn fed hogs were fatter than those of the barley and oats fed hogs. Without determinations of the lean, fat, skin and bone, however, it was impossible to ascertain the actual differences in their value a pound. With the corresponding cuts from the different animals figured at the same price a pound, corn, barley and oats ranked in the order named, so far as their effect on the value of the animals was concerned.

The 182 pound hogs produced a higher proportion of lean cuts and less fat but dressed out less and carried a larger percentage of bony cuts than did the 223 pound hogs. With the corresponding cuts from the two weights of hogs figured at the same price a pound there was practically no difference in their live value a pound to the packer.

Provision and Lard Markets

WEEKLY REVIEW

Market Irregular—New Low Levels Reached—Prices Unsettled by Wall Street—Hog Movement Liberal—Hog Prices Heavy.

The market showed a very considerable degree of steadiness last week through the first slump in the stock market, but this week dropped to new low levels under the influence of the stock market demoralization and was quite unsettled. The situation as in all of the commodities seems to be almost entirely dominated by the conditions in Wall Street and apprehension as to what may be the effect of the stock market developments on individual fortunes and the reflections of this into general business.

The hog movement has continued liberal, with some feeling in evidence that the fall and winter movement is beginning in earnest, and that there probably will be very little if any lessening in the movement until the usual fall and winter run of hogs is disposed of. The effect of the financial conditions and of the movement of hogs has been to carry the price of hogs down to about 9½¢. This makes a very unsatisfactory relation with last year, although, as compared with corn, it is not particularly unfavorable as a feeding situation.

The question of what can be done with product of the large run of hogs is somewhat uncertain. There is pretty clear evidence that the receipts will keep up. Under those conditions the production will continue liberal and there probably will be a further accumulation in stocks. Whether this production can be moved into distribution at the current level is an important factor in the market.

Business Conditions Sound.

There is as yet no evidence of any change in business conditions. All reports indicate that the collapse in Wall Street is a technical one and that general business is good in nearly every section of the country. The studies by the great leaders in business regarding the general financial and business conditions, the statements of Secretary Mellon and the head of the Federal Reserve Bank, and the reassuring statement of President Hoover all indicate that there is nothing in the general business outlook to warrant uneasiness.

The severe losses individually, however, may result in a restriction of buying which will sooner or later be felt in the slackening of activities and a lessening of employment. The feeling is quite general that, in the luxury markets, this may be felt with considerable severity.

The export movement of product is still keeping up fairly well. Exports of lard for the week ending October 19 were the heaviest for quite a long time, amounting to 20,417,000 lbs. against 11,941,000 lbs. last year.

The total exports from January 1 to date have been 638,995,000 lbs., against 581,050,000 lbs. last year. The export movement in other hog product continues fairly good and the gains over last year are being maintained. The total gain in exports from January 1 to October 19 over last year is 81,000,000 lbs. The gain in the exports of lard are the equivalent of a product of about 1,500,000 hogs.

Meat Exports Good.

The official statement of the exports for the 9 months shows a total export of meat products in September of 33,667,880 lbs., against 25,316,031 pounds a year ago. Exports for the 9 months were 341,596,232 lbs., against 319,821,129 lbs. last year. The exports of animal oils and fats were 69,554,464 lbs., against 54,770,800 lbs., and for the 9 months, 678,893,266 lbs., against 629,984,125 lbs. The gain in pounds of meats and meat products for the 9 months has been 22,000,000 lbs. and the gain in value \$7,474,000. The gain in fats was 48,809,000 lbs. and the gain in value was \$5,594,000.

PORK—The market in the East was fairly active and steady. Mess. New York, was quoted at \$28.50; family, \$33.00@35.00; fat backs, \$22.00@26.00.

LARD—The market was weaker with futures, but domestic demand was fair. At New York, prime western was quoted at \$11.05@11.25; middle western, \$10.90@11.00; city, 10½¢; refined continent, 11½¢; South America, 12½¢; Brazil kegs, 13½¢; compound, car lots, 10½¢@11¢; smaller lots, 11@11½¢.

At Chicago, regular lard in round lots was quoted at October price; loose lard, 12½¢ under October; leaf lard, about October price.

BEEF—Demand in the East is fairly good, and the market steady. Mess. New York is quoted at \$25.00; packet, \$26.00@27.00; family, \$27.00@28.50; extra India mess, \$42.00@44.50; No. 1 canned corned beef, \$1.10; No. 2, 6 lbs. South America, \$16.75; pickled tongues, \$75.00@80.00 per barrel.

See page 39 for later markets.

LONDON MEAT SUPPLIES.

Supplies of all kinds of meat at London central markets, except pork and bacon, were larger for the first 9 months of 1929 than for the corresponding period of 1928, according to the U. S. Bureau of Agricultural Economics. Pork and bacon receipts for this period of 1929 decreased 5 per cent—to 66,000,000 pounds. Supplies from the United States fell off 26 per cent.

Bacon receipts from the Netherlands, however, increased 30 per cent, while supplies of pork and bacon from New Zealand were twice as large as for the same period last year. Total beef receipts, estimated at 413,000,000 pounds, were about 1 per cent above 1928. Supplies from Argentina and domestic sources were about the same as for the

same period last year; considerably larger supplies came from Uruguay and Australia. Receipts from New Zealand and Canada decreased.

Mutton and lamb supplies reached 238,000,000 pounds for the period under review and were only slightly above last year's receipts. Receipts from Australia were more than twice as large, and those from Argentina increased considerably. These increases were offset by smaller receipts from New Zealand, Uruguay and domestic sources.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Oct. 26, 1929, are reported as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	—Week ended—				Jan. 1, 1929 to Oct. 26, 1929.
	Oct. 26, 1929.	Oct. 27, 1928.	Oct. 19, 1928.	Oct. 19, 1929.	
	M lbs.	M lbs.	M lbs.	M lbs.	
Total	1,374	885	1,157	1,083,904	
To Belgium	1,545	
United Kingdom	1,169	828	1,073	86,015	
Other Europe	1,320	
Cuba	10	27	22	5,033	
Other countries	195	30	62	14,291	

BACON, INCLUDING CUMBERLANDS.

Total	2,532	749	2,464	120,409
To Germany	159	13	220	8,821
United Kingdom	1,087	481	1,010	49,401
Other Europe	425	97	1,015	42,941
Cuba	93	1	80	12,680
Other countries	168	157	323	7,390

LARD.

Total	11,233	12,986	20,417	650,208
To Germany	3,007	4,329	8,209	165,379
Netherlands	1,676	1,632	641	31,180
United Kingdom	3,183	4,046	6,213	194,218
Other Europe	739	915	2,837	74,508
Cuba	1,632	337	1,325	63,717
Other countries	993	1,127	962	115,176

PICKLED PORK.

Total	627	373	509	35,518
To United Kingdom	10	2	3	5,775
Other Europe	8	9	8	3,036
Canada	550	242	427	9,240
Other countries	59	120	71	17,447

TOTAL EXPORTS BY PORTS.

Week ended Oct. 26, 1929.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	1,374	2,532	11,233	627
Boston	131	24	10
Detroit	709	443	1,076	50
Port Huron	450	905	413	490
Key West	1,402	2
New Orleans	24	94	1,151	57
New York	1,066	6,259	18
Philadelphia	332

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom (Total)	1,169	1,087
Liverpool	679	750
London	213	106
Manchester	67
Glasgow	106
Other United Kingdom	104	811

Exported to:	Lard, M lbs.
Germany (Total)	2,997
Hamburg	2,959
Other Germany	48

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Oct. 28, 1929, amounted to 5,275 metric tons, compared with 5,139 metric tons the same week of 1928.

CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings into and from the United States during August, 1929, are given by the U. S. Department of Commerce as follows:

	IMPORTS.			
	Sheep.	Lamb & Goat.	Others.*	Value.
Belgium	15,615	57,162	362	1,009
Czechoslovakia	826	5,680	1,351	250
Denmark	3,406	2,096	3,291	576
France	15,572	18,842	102,106	22,916
Germany	228	238	10,186	2,222
Greece	18,095	28,145	190,707	51,831
Ireland Free State	5,507	7,546		
Latvia	2,226	3,650		
Netherlands		15,680	2,476	
Soviet Russia in		20,750	11,510	
Europe	15,615	57,162	362	1,009
Spain	826	5,680	1,351	250
United Kingdom	3,406	2,096	3,291	576
Canada	15,572	18,842	102,106	22,916
Mexico	228	238	10,186	2,222
Argentina	37,047	52,752	113,373	30,525
Brazil		164,275	39,525	
Chile	6,101	8,658	56,162	8,424
Uruguay	6,684	7,565	107,577	23,409
China	45,538	89,977	44,322	18,712
Iraq	27,559	80,383		
Peru	6,638	14,191		
Philippine				
Islands	146	477		
Slam	1,486	6,310		
Syria	7,795	25,087		
Turkey	21,925	53,166		
Australia	59,065	51,427	122,216	43,302
New Zealand	43,986	54,082		
Morocco	5,040	7,656		
Total	394,827	570,369	1,297,128	\$341,636

*Includes hog casings from China, Russia, etc.

	EXPORTS.			
	Hog Casings.	Beef Casings.		Value.
Belgium	8,720	5,603	56,798	15,128
Denmark			25,730	5,515
Finland			29,394	6,574
France	3,779	791		
Germany	221,824	25,239	453,314	62,238
Italy	25,294	2,950	6,614	1,540
Netherlands	70,471	5,444	104,031	19,781
Norway	2,855	1,015	66,060	9,953
Spain	67,590	17,393	270,331	35,132
Sweden	8,450	1,500	18,940	6,247
Switzerland	2,160	1,073	9,085	1,568
United Kingdom	321,026	134,784	8,209	2,775
Canada	5,001	986	26,507	7,167
Brit. Honduras	35	6		
Mexico	547	653		
Bermudas	343	286		
Jamaica	52	52		
Other British				
West Indies	50	15		
Cuba	1,295	1,350	2,170	308
Haiti	3,500	500		
Bolivia	423	214		
Peru	2,600	925		
Venezuela	183	113		
Australia	42,057	24,561		
New Zealand	8,543	5,548		
Union of South				
Africa	23,858	5,239		
Total	810,156	\$236,156	1,177,229	\$175,236

Shipments from the United States to Hawaii: Hog casings—92 lbs., \$34 value; beef casings, 250 lbs., \$44 value. To Porto Rico: Hog casings—4,590 lbs., \$596 value.

Exports of other casings: Denmark, 30,979 lbs., \$1,346 value; Germany, 9,470 lbs., \$940 value; Italy, 2,400 lbs., \$680 value; Netherlands, 20,075 lbs., \$1,265 value; Norway, 43,763 lbs., \$2,831 value; Sweden, 10,134 lbs., \$892 value; Switzerland, 16,800 lbs., \$3,656 value; United Kingdom, 3,232 lbs., \$2,836 value; Canada, 93,204 lbs., \$20,325 value; Panama, 200 lbs., \$180 value; Mexico, 90 lbs., \$10 value; British Guiana, 300 lbs., \$188 value. Total, 234,897 lbs., \$39,841 value.

SAUSAGE CASINGS FROM CHINA.

Exports of sausage casings from the Shanghai Consular district to the United States during the third quarter of 1928 amounted to 133,147 lbs. and were valued at \$120,526, compared with 65,771 lbs., with a value of \$62,078 in the same period last year.

Meat Production and Consumption Statistics

Meat and livestock production and consumption for August, 1929, as compiled by the U. S. Bureau of Agricultural Economics, with comparisons:

CATTLE, CALVES, BEEF, AND VEAL.									
	Aug., '29. 3 year average. ¹	Aug., 1928.	Aug., 1929.	Total or average, year to date 3-yr. av. ¹	1928.	1929.			
Inspected slaughter:									
Cattle	788,550	716,567	725,714	6,002,321	5,472,924	5,342,840			
Calves	379,160	398,799	337,969	3,325,562	3,204,218	3,020,940			
Carcasses condemned:									
Cattle	5,530	4,933	4,845	49,873	39,504	*36,942			
Calves	504	466	696	7,183	6,830	6,240			
Average live weight:									
Cattle	948.87	942.05	941.07	956.02	949.88	958.97			
Calves	199.15	202.21	203.13	170.48	170.24	170.88			
Average dressed weight:									
Cattle	509.49	501.52	509.05	519.08	514.86	525.14			
Calves	112.51	111.74	117.80	98.56	95.76	98.76			
Total drsd. wt. (carcass not incl. condemned):									
Beef	399,163,354	356,898,684	366,958,364	3,090,395,675	2,796,704,741	2,784,427,180			
Veal	42,608,140	41,157,529	39,741,361	325,774,833	304,494,203	295,818,200			
Storage:									
Beginning of month—									
Fresh beef	20,319,000	18,896,000	31,085,000	39,628,000	34,043,000	54,435,000			
Cured beef	17,752,000	13,546,000	14,845,000	22,585,000	18,168,000	19,227,000			
End of month—									
Fresh beef	18,718,000	17,003,000	32,122,000	34,169,000	29,372,000	48,819,000			
Cured beef	16,684,000	13,462,000	15,892,000	21,518,000	17,104,000	18,480,000			
Imports: ²									
Fresh beef and veal	159,368	145,063	185,739	1,535,700	1,577,550	2,226,165			
Cured beef	1,494,686	1,123,420	1,068,900	10,091,214	6,702,486	7,781,367			
Canned beef	184,672	155,372	203,213	1,827,781	1,519,699	1,759,611			
Oil and stearine	6,454,049	5,829,681	7,296,372	50,604,554	45,912,128	48,129,447			
Tallow	702,827	455,525	759,050	4,522,112	2,485,421	2,509,633			
Imports:									
Fresh beef and veal	3,571,406	4,100,757	6,010,966	19,134,000	26,529,817	30,813,574			
Beef, veal, pkd., cured, (*)		1,352,710	1,039,125		5,632,641	4,000,398			
Beef, canned	3,226,741	4,049,257	8,895,720	25,596,807	34,619,156	60,290,858			
Receipts, cattle, calves ³	1,963,542	1,828,765	1,614,555	13,956,742	13,272,414	12,368,549			
Cattle on farms Jan. 1		55,681,000	55,751,000						
Price per 100 pounds:									
Cattle, av. cost for slgr.	9.11	11.15	10.77	8.97	10.85	11.08			
Calves, av. cost for slgr.	11.45	12.91	12.29	10.96	12.23	13.04			
At Chicago—									
Cattle, good steers	12.47	15.27	14.60	11.98	14.43	14.00			
Veal calves	13.96	15.48	14.56	12.29	13.25	13.72			
At eastern markets—									
Beef carcasses, good	19.56	23.86	23.47	18.17	21.28	21.55			
Veal carcasses, good	22.10	24.37	24.07	20.60	21.59	23.08			
HOGS, PORK, AND PORK PRODUCTS.									
Inspected slaughter, hogs	2,800,614	2,545,335	3,129,991	29,983,582	33,336,812	31,002,210			
Carcasses condemned	11,694	9,635	12,505	100,141	99,318	95,708			
Average live weight	252.02	243.27	240.35	238.10	232.19	235.48			
Average dressed weight	191.69	184.65	188.02	181.92	175.46	178.07			
Total drsd. wt. (carcass not incl. condemned)	537,007,022	466,695,585	586,149,718	5,406,054,477	5,810,770,590	5,686,361,873			
Lard per 100 lbs. live wgt.	15.45	14.98	15.68	16.04	15.77	16.04			
Storage:									
Beginning of month—									
Fresh pork	197,808,000	245,714,000	229,397,000	181,621,000	248,274,070	249,628,000			
Cured pork	569,901,000	573,471,000	584,957,000	527,991,000	586,380,000	608,579,000			
Lard	179,216,000	204,939,000	203,010,000	116,043,000	150,379,000	168,748,000			
End of month—									
Fresh pork	158,228,000	173,617,000	176,131,000	190,513,000	256,769,030	252,608,000			
Cured pork	532,279,000	508,398,000	543,299,000	546,812,000	597,717,000	606,709,000			
Lard	165,380,000	177,888,000	180,685,000	165,758,000	180,606,000				
Exports:									
Fresh pork	546,798	862,369	1,023,763	7,479,167	8,153,067	7,847,990			
Cured pork	26,500,521	28,388,000	28,427,506	223,649,999	213,142,306	225,658,020			
Canned pork	555,957	389,075	748,321	5,940,776	6,192,118	6,752,260			
Sausage	506,520	363,761	430,479	5,048,462	3,703,158	3,909,939			
Lard	53,225,939	52,284,125	57,077,408	495,785,264	518,108,721	550,347,289			
Imports:									
Fresh pork	685,240	952,121	426,000	5,962,295	4,543,424	3,075,210			
Pork, pkd., suited, other		134,291	94,453		1,836,417	1,517,958			
Prepared, or preserved	(*)								
Hams, shoulders, bacon		105,470	158,309		1,630,906	1,408,698			
Receipts of hogs ⁴	2,789,556	2,522,886	2,923,837	28,557,092	31,411,883	28,683,607			
Hogs on farms Jan. 1		60,420,000	54,956,000						
Price per 100 pounds:									
Av. cost for slaughter	10.83	11.42	10.65	10.76	9.32	10.50			
At Chicago—									
Live hogs, med. wt.	11.66	11.86	11.29	11.09	9.59	10.93			
At eastern markets—									
Fresh pork loins, 10/15	25.67	27.28	26.71	22.15	19.61	22.17			
Shoulders, skinned	18.44	20.00	19.40	17.06	14.96	17.66			
Picnics, 6 to 8 lbs.	16.65	16.40	16.72	15.88	13.85	16.13			
Butts, Boston style	22.54	24.18	24.18	20.53	17.96	21.38			
Bacon, breakfast No. 1	26.43	23.80	24.39	26.06	22.13	22.68			
Hams, smoked, No. 2	27.41	25.69	26.09	25.57	20.95	24.22			
Lard, hardwood tubs	14.67	14.24	13.67	14.41	13.15	13.32			
SHEEP, LAMB, AND MUTTON.									
Inspected slaughter	1,152,588	1,196,112	1,298,048	8,409,042	8,529,829	9,090,872			
Carcasses condemned	1,430	1,450	2,654	8,093	8,331	12,337			
Average live weight	75.07	78.19	79.50	81.31	82.38	82.83			
Average dressed weight	37.53	37.27	37.90	38.99	39.07	39.05			
Total drsd. wt. (carcass not incl. condemned)	43,216,718	44,525,063	49,066,191	327,334,772	332,580,465	353,681,311			
Storage, fresh:									
Beginning of month	1,598,046	1,822,000	2,639,000	2,631,000					

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The market for tallow, sellers were a little more anxious, but after ruling quiet and unchanged, developed a weaker tone the middle of the week when some 400,000 lbs. of extra, f.o.b. New York, sold at 8½¢, a decline of ½¢. The undertone of the market, however, had been weaker, as buyers refused to come up in their ideas and conditions were somewhat unsettled by the developments in the stock market, which had its influence on commodities in general.

The undertone, even on the decline, failed to show much improvement, and some of those well versed were anticipating that the next important business would be at still lower levels. Some felt that the technical position was better, the business having placed producers in a stronger position. There were those who were looking for a good soapers' demand for materials before the holiday trade. However, the question of holiday business was seriously debated, owing to the drop in stocks.

At New York, special was quoted at 7½¢; extra, 8½¢; edible, 8½¢@8¾¢.

At Chicago, the market in tallow was quiet and barely steady, with large producers apparently well sold up for near-by shipment and not offering freely for future shipment. Consumers, however, were marking time pending developments.

At Chicago, edible was quoted at 8½¢@9¢; fancy, 8½¢@8¾¢; prime packer, 8½¢; No. 1, 8¢; No. 2, 7¢.

At the London auction 880 casks were offered and 241 sold at a decline of 6d compared with the previous week. Mutton was quoted at 39s@40s 6d; beef, 38s 6d@42s; good mixed, 36s@38s 6d.

At Liverpool, Australian tallow was unchanged to 6d lower, with fine quoted at 40s 9d; and good mixed at 39s.

STEARINE—The market in the East was dull and easy, with oleo quoted at 10½¢. Demand was rather slow and offerings fair. At Chicago, oleo was quiet and about steady at 10½¢.

OLEO OIL—Demand continued quite good on the whole. Prices were steady, with offerings well held. At New York, extra was quoted at 11¼¢@11½¢; medium, 10½¢@10¾¢; lower grades, 10¢. At Chicago, demand was fair and the market steady, with extra quoted at 11¼¢.

See page 39 for later markets.

LARD OIL—The market was fairly steady, but demand was mostly in small lots for nearby requirements. At New York, edible was quoted at 15¼¢; extra winter, 12½¢; extra, 12½¢; extra No. 1, 12½¢; No. 1, 11½¢; No. 2, 1½¢.

NEATSFOOT OIL—While routine interest was reported from consumers, the tone was steady. Pure oil at New York was quoted at 14½¢; extra, 12½¢; No. 1, 12½¢; cold test, 18½¢.

GREASES—The situation in greases in the East was one of a rather slow trade and an easier tone. The developments in tallow, together with limited demand, served to bring about a lower range. With consumers holding off,

being shown by buyers, but stocks not heavy.

At New York, superior house was quoted at 7½¢ delivered; yellow and house, 6½¢@6¾¢; A white, 7½¢; B white, 7½¢; choice white, 8½¢@9¢ according to seller. At Chicago, trade in choice white grease was quiet, while demand was slow for medium and low grade stuff, with offerings of the latter fair. At Chicago, brown was quoted at 6½¢@7¢; yellow, 7½¢@7¾¢; B white, 7½¢; A white, 8¢; choice white, 8½¢.

By-Products Markets

Chicago, Oct. 31, 1929.

Blood.

Blood market continues quiet and somewhat easier.

Unit Ammonia.
Ground and unground.....\$4.85@5.00

Digester Feed Tankage Materials.

Not much feeding tankage materials being offered at this time, most producers being well covered. Market is rather nominal.

Unit Ammonia.
Ground, 11½ to 12½ ammonia...\$ 5.00@ 5.25 & 10
Unground, 11½ to 12½ ammonia... 5.10@ 5.25 & 10
Unground, 6 to 8½ ammonia.... 4.40@ 4.65 & 10
Liquid stick 4.25@ 4.50
Steam bone meal, special feeding, per ton 42.00@45.00

Fertilizer Materials.

Good sales and shipments of fertilizer material as season opens. Buyers are well covered however, and few inquiries are now being made. High grade ground selling for \$3.65 to \$3.75 & 10¢, Chgo.

Unit Ammonia.
High grd. ground, 10@11½ am. \$ 3.65@ 3.75 & 10
Low grd., and ungr., 6-8½ am. @ 3.50 & 10
Hoof meal @ 3.25
Bone tankage, low grd., per ton 24.00@25.00

Bone Meals (Fertilizer Grades).

No activity reported in bone meals of fertilizer grade. Prices nominal.

Per Ton.
Raw bone meal \$50.00@55.00
Steam, ground, 3 & 50 31.00@32.00
Steam, unground, 3 & 50 29.00@31.00

Cracklings.

Market for cracklings is nominal just now, with little product offered and buyers holding off, both in inquiry and purchases.

Per Ton.
Hard pressed and exp. unground, per unit protein \$ 1.15@ 1.20
Soft prod. pork, ac. grease & quality 75.00@80.00
Soft prod. beef, ac. grease & quality 55.00@60.00

Gelatine and Glue Stocks.

No change in market for gelatine and glue stocks. Fair amount of interest is

being shown by buyers, but stocks not heavy.

Per Ton.
Kip and calf stock.....\$38.00@42.00
Hide trimmings 30.00@33.00
Horn piths 42.00@43.00
Cattle jaws, skull and knuckles.... 44.00@46.00
Sinews, pizzles 25.00@36.00
Pig skin scraps and trim., per lb. 5¢

Horns, Bones and Hoofs.

Per Ton.
Horns, according to grade.....\$75.00@150.00
Mfg. shln bones..... 56.00@130.00
Cattle hoofs 45.00@ 47.00
Junk bones 27.00@ 28.00
(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

With contract time for winter grades at hand, the hair market is more active. Sales of black winter hair reported at 7½¢@8¢, and grey winter at 5½¢. Asking 6@6½¢.

Oil and field dried..... 2 @ 3¢
Processed grey, summer, per lb. 3½¢ 5¢
Processed grey, winter, per lb. 5½¢ 8¼¢
Cattle switches, each* 4½¢ 5¢

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Oct. 30, 1929.—The markets in both fertilizer and feeding materials, as far as price is concerned, show but a few changes over a week ago. Trading is very light, but increased activity is looked for soon.

The price of one brand of nitrate of soda in even weight 100 lb. bags, for orders of not less than 100 tons ex vessel Atlantic or Gulf ports, has been raised from \$1.00 to \$1.50 per ton. The new prices are as follows: November, \$2.18½; December, \$2.19½; January to June, 1930, \$2.22½. In carload lots, the price is 50¢ per ton additional.

HOWARD WITH FARM BOARD.

James R. Howard of Clemons, Iowa, well known in farm organization circles, has been appointed organization specialist for the Federal Farm Board, assuming his new duties October 28. Mr. Howard was the first president of the American Farm Bureau Federation, serving from 1919 to 1923. He was appointed by President Coolidge as a member of the St. Lawrence River Commission, of which President Hoover was chairman, and served throughout the life of that organization. Mr. Howard is vice-president of the Great Lakes-St. Lawrence Tide Water Association, representing Iowa.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Oct. 1, to Oct. 30, 1929, totaled 33,170,742 lbs.; tallow, none; greases, 1,312,400 lbs.; stearine, 31,600.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

A Better Product with Less Labor and Less Cost is Obtained with the Doering Continuous Worker

for the Margarine Plant

THAT is what you are striving for, isn't it?

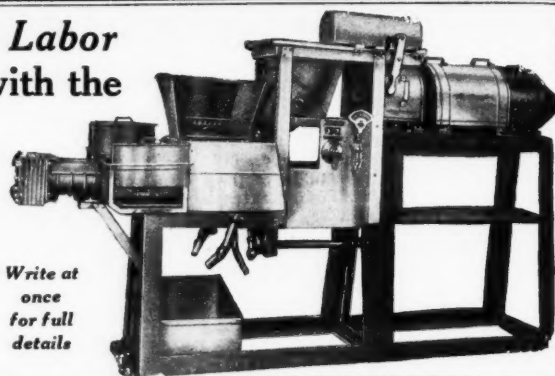
Here is a machine that solves the production problem and does it so well that the nation's leading packers are now installing the DOERING CONTINUOUS WORKER.

It requires less labor; is more sanitary; and more economical. Capacity 7,000 lbs. an hour; the last word in margarine production.

C. Doering & Son

1375-9 W. Lake St.
Chicago

Ask about our New Tierce Emptying Machine



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for full
details

MARGARINE MATERIALS USED.

Oleomargarine produced and the materials used in its manufacture during August, 1929, with comparisons, were as follows, according to the U. S. Bureau of Internal Revenue:

	Aug., 1929.	Aug., 1928.
	Lbs.	Lbs.
Total production of uncolored oleomargarine	27,004,714	22,436,765
Ingredient schedule for uncolored oleomargarine:		
Butter	226,452	173,730
Cocunut oil	14,269,639	11,474,250
Cottonseed oil	2,255,770	1,887,910
Edible tallow	1,000	2,235
Egg yolks	660	660
Milk	7,738,652	6,489,965
Mustard oil	1,335	1,295
Neutral lard	1,548,604	1,505,054
Oleo oil	3,548,640	3,167,019
Oleo stearine	582,399	424,599
Oleo stock	76,735	101,778
Palm oil	95,028	62,711
Palm-kernel oil	1,335	1,711
Peanut oil	405,116	410,394
Salt	2,207,793	1,805,059
Soda	16,440	10,465
Soya-bean oil	32	18
Vanilla	18	18
Total	32,973,504	27,698,160
Total production of colored oleomargarine	1,303,343	1,173,481
Ingredient schedule for colored oleomargarine:		
Butter	3,439	210
Cocunut oil	445,510	435,831
Color	1,692	1,303
Cottonseed oil	131,063	173,708
Edible tallow	420	420
Milk	404,581	530,326
Neutral lard	167,002	224,791
Oleo oil	375,808	417,310
Oleo stearine	13,055	12,030
Oleo stock	18,284	13,605
Palm oil	35,883	22,546
Palm-kernel oil	17,033	339
Peanut oil	102,205	115,567
Salt	156	156
Soda	156	156
Total	1,721,041	1,971,300

VEGETABLE OIL DUTIES.

The duty on vegetable oils, which has been a subject of so much controversy during consideration of the tariff measure, came up for further discussion in the Senate on October 28. The chief

objection was raised to the increase in the duty on olive oil which the Senate by a vote of 43 to 34 fixed at 9½¢ a pound on olive oil in containers of less than 40 lbs.

The committee amendment reducing the rate on soy bean oil from 5¢ to 2.8¢ a pound provided that the duty is not less than 45 per cent ad valorem was also adopted. The existing rate is 2½¢ a pound.

A committee reduction from 4 to 3¢ a pound on hydrogenated oils and fats was adopted. The 1922 tariff act placed this duty at 4¢.

While vegetable oils are considered under the chemical schedule, an effort will be made on the part of agricultural senators to increase the tariff to a minimum rate of 45 per cent ad valorem on the entire group of oils. The proposal of this group is that the tariff on cocunut oil be changed from 2 to 3.6¢ per pound; cottonseed oil from 3 to 3.6¢ per pound; peanut oil from 4 to 5.4¢ per pound; palm kernel oil from 1 to 3.6¢ per pound and sesame oil from 3 to 5.4¢ per pound.

COTTONSEED PRICE PROBE.

A Senate resolution, adopted October 21, directs the Federal Trade Commission to investigate an alleged combination of cottonseed oil mills to fix cottonseed prices. The resolution was introduced by Senator Heflin of Alabama, and amended at the suggestion of Senator Simmons of North Carolina to include cottonseed meal.

The full text of the resolution is as follows:

"Whereas it is alleged that certain cottonseed crushers and oil mills have entered into a combination for the purpose of fixing prices on cottonseed in violation of the antitrust laws; and

"Whereas it is alleged that cottonseed prices have been arbitrarily forced down by the cottonseed crushers and oil mills to a lower level than has ever existed at this season of the year; and

"Whereas it is alleged that as a result of such combination cottonseed buyers are not permitted to pay more than a certain price for cottonseed and sell cottonseed meal at less than a certain price under threat of boycott: Therefore be it

"Resolved, That the Federal Trade Commission is hereby requested to make an immediate and thorough investigation of all facts relating to the alleged combination in violation of the

antitrust laws with respect to prices for cottonseed and cottonseed meal by corporations operating cottonseed-oil mills. The Commission shall report to the Senate as soon as practicable the results of its investigation."

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Oct. 30, 1929.—Cottonseed dull and unchanged at the opening today, but bids were advanced later on firmer meal, grains, and cotton, resulting in sales during mid-session at \$37.50 for January, \$39.00 for March and \$39.75 for April. November was bid \$35.75 and offered at \$36.50 on the close. A reduction in mill bids for the actual overnight was not reflected in the futures, and outside interest continues to come in on the buying side on recessions. The premium in the spot month over the actual, plus freights, and severe carrying charge differences into the deferred deliveries, continues against the bulls. Selling is restricted almost entirely to locals, either representing short sales or hedges against the actual, and by gin interests contemplating actual deliveries which will increase steadily, probably, just so long as spots and futures are at present differences. The cost of carrying seed at Memphis, or in contiguous territory on reasonable freights will not average over 50¢ per ton per month. A continuation of present weather conditions, and a further advance in products values, may put the futures a little higher, but the premium above spots is still too great to invite any general investment buying.

Cottonseed meal was a shade firmer at the opening, November trading at \$38.00 right after the first call, and buying interest increased as the session progressed, January selling up to \$38.50 and later to \$38.80, with \$38.50 bid at the close for November, \$38.75 for December, and offerings held fractionally higher. The strength today was largely drawn from improvement in outside markets, though it is understood that mill selling has also been withdrawn on this last break, and an unfavorable turn in weather conditions. Cottonseed meal continues to hold in a trading position from \$38.00 to \$39.00, and no radical move outside of this area is anticipated just at this time, though trade demand continues in enormous volume.

Watch the "Wanted" page for opportunities.

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
**SHORTENING
MARGARINE**

Vegetable Oil Markets

WEEKLY REVIEW

Trade Moderate—Prices Cover Narrow Limits—Outside Developments Factor—Cash Trade Fair—Crude Firm—Seed Movement Slower—Lard Weak.

The volume of trading in oil futures on the New York Produce Exchange the past week was rather moderate, and prices backed and filled over a narrow range. Operations are still of a mixed character, but the undertone was steady. Commission houses with southern and refiners' connections were on both sides, and while the volume of buying power was light at times, the selling at no time was very aggressive.

The ring crowd were divided on the market. The result was that, at times, the locals were on the selling side, only to reverse their position when the market developed a sold-out condition or when any buying power of a good character made its appearance. The drastic decline in the securities market made for selling and liquidation at times, but did not have as much effect on the oil market as might have been expected.

The fact that general selling and liquidation failed to materialize on the stock market was taken as further indication that oil prices were scraping close to the season's probable lows. On the other hand, the outside developments served to keep down buying power, and it was this phase of the situation that made the market susceptible to orders either way and caused erratic price swings over narrow limits.

Crude Movement Slow.

One of the outstanding factors in the situation was the smallness of hedging pressure. While refiners' brokers were on the selling side of May, the pressure was light, as crude was not coming out freely. The mills are holding for better levels. A slow movement of crude was reported, and this also served to keep down hedge selling.

The tone of the crude markets was better, on the whole, with 7½¢ bid in

the Southeast and Valley, although some business passed at that figure. In Texas crude also sold at the 7½¢ level, which was ½¢ better than a week ago. The seed market at Memphis, on the whole, was easier although no undue fluctuations were noted in seed during the week.

Cash demand was reported quieter. This, however, was not surprising in view of the fact that refiners have booked up the trade for the next 30 days or more. The recent cash business had the effect of keeping down selling on the futures market, and at the same time creating a better feeling in some quarters in that the outlook for distribution during November is good. The October consumption, it is

felt, will run upwards of 350,000 bbls. This make for favorable statistics in the October Government report notwithstanding the record cotton gin-nings.

Lard Under Pressure.

The lard market continued under pressure, going into new low ground for the season. While this had little direct effect on oil values during the week, it made for a condition where those friendly to the oil market are inclined to go slow pending some signs of lard having reached the low point. The hog run was fairly good, and domestic lard trade fair.

The fact that the hog run does not fall off appreciably is frequently commented upon in oil quarters, but, nevertheless, there is the feeling among cash oil handlers that oil will continue to back and fill around the present levels pending the marketing of the balance of the crop, after which time an improvement in the price level is anticipated.

The question of whether or not the serious slump in stocks will materially affect business remains to be seen, and while some were of the opinion that it would have a tendency to slow up trade for a time, the general feeling appeared to be one that while luxuries will suffer, business in edible products will not be greatly affected.

Deliveries of 500 bbls. were made on November contracts from store, but the tenders appeared to have been readily taken care of. The open November interest is not believed to be large, so that the tenders attracted only passing attention.

There are few in the trade who care to increase materially their open interest in the market at the moment, but there does appear to be a little fresh buying going on from day to day, partly from mills against crude sales. This is considered a good operation at the present levels. The long interest, it is felt, is the kind that cannot be easily disturbed and one that has entered the market on a long pull proposition.

COTTONSEED OIL—Market transactions at New York:

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 31, 1929.—The cotton oil markets have ruled comparatively steady, especially for late positions having been influenced by higher grains and lard. Bleachable is steady and in fair demand at 8½¢ lb. loose, New Orleans. Crude offerings are light, 8¼¢ lb. being bid for Valley; 8¼¢ for Texas. Unsold stocks of seed are large and this may lead to easier markets later as demand for compound purposes diminishes. Cotton oil is still too high for the average soapmaker.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 31, 1929.—Prime cotton seed irregular; prime crude oil, 7½¢@7¼¢; forty-three per cent cake and meal, \$41.50; hulls, \$11.50; mill run linters, 3¼¢@4¢.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 31, 1929.—Crude is very quiet. Sales were made this week at 7¼¢; forty-one protein meal, \$38.00@39.00; loose cotton seed hulls, \$6.50@7.00. Weather warm and raining.

ASPEGREN & CO., Inc.

450 Produce Exchange Bldg.
New York City, N. Y.

BROKERS

COTTON SEED OIL

ORDERS SOLICITED

TO BUY OR SELL PRIME YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

FOUR

DELIVERY POINTS

Established for the New Orleans Refined Cotton Seed Oil Contract, viz.:

NEW ORLEANS, at Basis.
Dallas, Tex. at 35 points off basis.

Houston, Tex. at 35 points off basis.

Memphis, Tenn. at 5 points on basis.

Goes into effect with March contracts and thereafter.

In transit oil may be ordered shipped to certain destinations at fixed freight differentials.

New Orleans Cotton Exchange
Trade Extension Committee

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
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17 State Street
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS

In Barrels or Tanks

COTTON OIL FUTURES

On the New York Produce Exchange

Friday, October 25, 1929.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			890 a	950
Oct.			900 a	945
Nov.			910 a	925
Dec.			917 a	921
Jan.			928 a	930
Feb.			930 a	942
Mar. 100	940	940	942 a	945
April			945 a	946
May 2000	956	953	955 a	953
Total sales, including switches, 2,200				
bbls. P. Crude S. E. 7½c Bid.				

Saturday, October 26, 1929.

Spot			900 a	950
Oct.			905 a	950
Nov.			910 a	925
Dec.			918 a	922
Jan.			930 a	934
Feb.			930 a	945
Mar. 400	945	944	945 a	944
April			940 a	960
May 1400	960	955	956 a	955
Total sales, including switches, 1,800				
bbls. P. Crude S. E. 7½c Bid.				

Monday, October 28, 1929.

Spot			900 a	950
Oct.			900 a	950
Nov.			900 a	915
Dec. 1800	912	910	910 a	912
Jan. 500	923	920	922 a	922
Feb.			920 a	935
Mar. 700	938	938	936 a	938
April			940 a	950
May 3600	957	949	950 a	950
Total sales, including switches, 5,900				
bbls. P. Crude S. E. 7½c Bid.				

Tuesday, October 29, 1929.

Spot			900 a	950
Nov.			895 a	905
Dec. 1400	906	900	906 a	906
Jan.			915 a	918
Feb.			920 a	931
Mar. 1900	931	924	927 a	927
April			930 a	945
May 4400	944	935	941 a	941
June			948 a	958
Total sales, including switches, 7,700				
bbls. P. Crude S. E. 7½c Bid.				

Wednesday, October 30, 1929.

Spot			875 a	950
Nov. 100	890	880	870 a	888
Dec. 200	910	910	902 a	905
Jan. 800	915	913	913 a	915
Feb.			920 a	930
Mar. 1900	935	927	927 a	927
April			930 a	940
May 8400	946	935	940 a	935
June			940 a	955
Total sales, including switches, 11,400				
bbls. P. Crude S. E. 7½c Bid.				

Thursday, October 31, 1929.

Spot			875 a	925
Nov.			885 a	895
Dec. 902	902	900	903 a	903
Jan.			915 a	917
Feb.			920 a	930
Mar. 933	930	928	932 a	932
April			930 a	945
May 947	940	940	940 a	940
June			940 a	955

See page 39 for later markets.

COCOANUT OIL—A very quiet demand featured the week, and the market was easier as a result. Spot tanks, New York, were quoted at 7c; nearby tanks, Pacific coast, 6½@6¾c; forward shipment, 6¾c.

CORN OIL—The last business was reported at 8c f.o.b. mills, and while

demand was quieter, offerings were steadily held at that level.

SOYA BEAN OIL—The demand is quiet and offerings limited. The market continues more or less nominal, with New York drum quoted at 11½c; less than cars, 12c; Pacific Coast tanks, 10½@11c.

PALM OIL—A continuance of small consumer demand and some increase in offerings, together with a weaker tallow position, made for a lower range in palm oils. At New York, spot Nigre was quoted at 6½@7c; shipment Nigre, 6.95c; spot and shipment Lagos, 7½@7¾c.

PALM KERNEL OIL—Demand showed little or no improvement, with interest small and routine and the tone barely steady. At New York, spot tanks were quoted at 7½c, while bulk oil was quoted at 7@7¾c.

OLIVE OIL FOOTS—Offerings increased somewhat, and the market was weaker, the lower range bringing about a fair business. At New York, old crop foots were quoted at 8¼@8½c; new crop foots, 7¾@8c.

RUBBERSEED OIL—Market quoted nominally at 8½c for shipment.

PEANUT OIL—Market nominal.

SESAME OIL—Market nominal.

COTTONSEED OIL—The market was quiet for store oil at New York but was rather steady. Prices are quoted at about ¼c over November. Southeast and Valley crude 7½c bid; Texas, 7½c sales.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Oct. 31, 1929, based on expressions of member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.		Per lb.
North and Northeast:		
Carlots, 26,000 lbs.		@10½
3,500 lbs. and up.		@11
Less than 3,500 lbs.		@11½
Southeast:		
3,500 lbs.		@10½
Less than 10,000 lbs.		@11
Southwest:		
Carlots, 26,000 lbs.		@10½
10,000 lbs. and up.		@10½
Less than 10,000 lbs.		@11½
Pacific Coast:		@11½
Salad Oil.		
North and Northeast:		
Carlots, 26,000 lbs.		@10½
5 bbls. and up.		@11½
1 to 4 bbls.		@11½
South:		
Carlots, 26,000 lbs.		@10½
Less than carlots		@11
Pacific Coast:		@11
Cooking Oil—White.		
¾c per lb. less than salad oil.		
Cooking Oil—Yellow.		
¾c per lb. less than salad oil.		

SEPT. OLEOMARGARINE EXPORTS.

Exports of oleomargarine from the United States during September, 1929, were 105,552 lbs., according to the U. S. Department of Agriculture, compared with 29,380 lbs. during the same month last year. Exports of oleomargarine from January to September, inclusive, 1929, were 638,433 lbs., compared with 498,759 lbs. during the same period, 1928.

HULL OIL MARKET.

Hull, England, Oct. 30, 1929.—(By Cable).—Refined cottonseed oil, 35s 6d; Egyptian crude cottonseed oil, 31s.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products, after making new lows, developed a sold-out condition and steadied, after profit taking, on commission house buying of lard. The hog run is fair and hog prices barely steady. Domestic cash trade is good and export interest moderate.

Cottonseed Oil.

Cotton oil was stronger the latter part of the week on limited hedge pressure and local wire house buying. Crude is quoted at 7½c bid. Mills are holding for 7½c. Cash trade is routine and sentiment is mixed. Traders are watching the stock market developments closely.

Quotations on cottonseed oil at New York, Friday noon, were: Nov., \$8.85@9.15; Dec., \$9.10@9.11; Jan., \$9.17@9.24; Feb., \$9.20@9.35; March, \$9.33@9.36; April, \$9.35@9.46; May, \$9.46@9.48; June, \$9.50@9.60.

Tallow.

Tallow, extra, 8½c bid.

Stearine.

Stearine, oleo, 10½c.

FRIDAY'S GENERAL MARKETS.

New York, Nov. 1, 1929.—Lard, prime western, \$11.20@11.30; middle western, \$11.05@11.15; city, 11½c; refined continent, 11½c; South American, 12½c; Brazil kegs, 13½c; compound, 10½c.

BRITISH PROVISION CABLE.

Liverpool, Oct. 31, 1929.—General provision market steady but dull. Hams and picnics quiet; square shoulders and pure lard fair.

Friday's prices were as follows: Hams, American cut, 96s; Liverpool shoulders, square, 71s; hams, long cut, 104s; picnics, 70s; short backs, 105s; bellies, clear 83s; Canadian, 100s; Cumberland, 94s; spot lard, 57s 3d.

LIVERPOOL PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on November 1, 1929, with comparisons, as estimated by the Liverpool Provision Trade Association, were as follows:

	Nov. 1, 1929.	Oct. 1, 1929.	Nov. 1, 1928.
Bacon, lbs.	1,223,040	3,693,312	2,603,328
Hams, lbs.	1,248,800	1,593,873	617,680
Shoulders, lbs.	109,680	374,864	154,336
Lard, tierces	518	891	290
Lard, refined, tons.	2,897	4,939	2,409

EUROPEAN PROVISION CABLES.

The market at Hamburg remained the same as the previous week, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 2,602 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 83,000, at a top Berlin price of 18.60c a lb., compared with 97,000, at 17.95c a lb. for the same week last year.

The Rotterdam market was dull.

The market at Liverpool was firm because of small arrivals.

The total of pigs bought in Ireland for bacon curing was 25,000 for the week,

compared with 28,000 for the same period of last year.

The estimated slaughter of Danish hogs for the week ended October 26, 1929, was 96,000 as compared with 89,846 for the same period of last year.

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on Oct. 31, 1929, with comparisons, are reported by the Chicago Board of Trade as follows:

	Oct. 31, 1929.	Sept. 30, 1929.	Oct. 31, 1928.
Mess pork, new, made since Oct. 1, 1929, brls.	231	909
Mess Pork, made since Oct. 1, '28, to Oct. 1, '29, lbs.	373	219
Other kinds Bbl.
Pork, brls.	16,157	22,197	8,102
P. S. lard, made since Oct. 1, 1929, lbs.	2,530,868	69,984,816	1,000,840
P. S. lard, made since Oct. 1, '28, to Oct. 1, '29, lbs.	46,714,225	35,005,750
P. S. lard, made previous to Oct. 1, 1928, lbs.	400,000
Other lard, lbs.	8,616,320	15,463,420	5,123,392
S. R. sides, made since Oct. 1, 1929, lbs.	202,360
S. R. sides, made previous to Oct. 1, 1929, lbs.	162,821	307,614
D. S. clear bellies, made since Oct. 1, 1929, lbs.	8,460,725	21,406,079	7,140,752
D. S. clear bellies, made previous to Oct. 1, 1929, lbs.	12,772,941	11,333,974
D. S. rib bellies, made since Oct. 1, 1929, lbs.	728,971	2,976,628	603,949
D. S. rib bellies, made prev. to Oct. 1, 1929, lbs.	892,691	552,907
E. S. C. sides, made since Oct. 1, 1929, lbs.	11,663	170,529	131,316
E. S. C. sides, made previous to Oct. 1, 1929, lbs.	132,383	32,004
S. C. sides, lbs.	72,200
D. S. short fat backs, lbs.	3,335,154	5,075,000	1,926,106
Dry salted shoulders, lbs.	1,000	5,400
S. P. hams, lbs.	19,169,238	22,959,833	13,923,207
S. P. skinned hams, lbs.	22,903,715	21,733,792	12,867,060
S. P. bellies, lbs.	12,087,262	14,835,140	14,224,136
S. P. California or picnics, S. P. Boston shoulders, lbs.	4,680,302	6,914,721	3,229,963
S. P. shoulders, lbs.	274,465	292,078	128,937
Other cuts of meats, lbs.	5,156,529	6,418,115	4,604,560
Total cut meats, lbs.	90,978,850	103,048,075	71,161,995

NEW ORLEANS OIL MARKETS.

(Special Letter to The National Provisioner.)

New Orleans, La., October 28, 1929.—Sales of refined manufactured product were enormous during the past week, in spite of the stock market avalanche, but replacements of stocks were small. Crude is very steady, and some bids are being advanced and but few sales are reported, in spite of renewed liquidation in the stock market today and the possibility of a severe setback in these values.

It is always very difficult to buy at the bottom, and as values are not expected to decline more than ½ to ¾c under the present market, it might be advantageous to buy on all declines.

Future trading has been only fairly active. October position was fully liquidated early during the past week. Deliveries totalled 68 contracts, which indicated much activity. December is now being transferred to January at 7 points, to March at 22 points, and to May at 39 to 42 points.

SEPT. MEAT AND FAT EXPORTS.

Exports of meats and fats during September, 1929, with comparisons:

	SEPTEMBER, 1928.	1929.
Total meats and meat products, lbs.	25,316,001	23,607,880
Value	\$4,516,600	5,764,527
Total animal oils and fats, lbs.	54,770,800	69,534,464
Value	\$7,457,503	8,880,947
Beef and veal, fresh, lbs.	100,783	178,935
Value	\$25,030	41,364
Beef, pickled, etc., lbs.	497,837	865,289
Value	\$97,604	106,300
Pork, fresh, lbs.	618,810	857,470
Value	\$81,070	139,707
Wildfowl sides, lbs.	30,719	356,801
Value	\$7,359	\$2,089
Cumberland sides, lbs.	355,084	302,484
Value	\$70,087	61,134
Hams and shoulders, lbs.	6,680,586	8,477,776
Value	\$1,451,756	1,842,190
Bacon, lbs.	6,980,700	10,298,015
Value	\$1,109,102	1,516,768
Pickled pork, lbs.	2,947,433	3,901,594
Value	\$442,815	532,829
Oleo oil, lbs.	5,839,444	7,829,288
Value	\$728,440	\$929,677
Lard, lbs.	49,158,066	58,329,212
Value	\$6,365,519	7,646,314
Neutral lard, lbs.	1,456,100	1,397,402
Value	\$213,596	190,764
Lard compounds, animal fats, lbs.	277,540	218,868
Value	\$38,067	27,401
Margarine of animal or vegetable fats, lbs.	29,380	105,552
Value	\$5,320	17,241
Cottonseed oil, lbs.	2,000,004	2,000,004
Value	\$186,193	210,298
Lard compounds, vegetable fats, lbs.	321,601	473,302
Value	\$51,819	67,210

NINE MONTHS ENDED SEPTEMBER.

	1928.	1929.
Total meats and meat products, lbs.	319,821,129	341,596,232
Value	\$53,551,209	61,025,714
Total animal oils and fats, lbs.	629,984,135	678,893,296
Value	\$81,962,927	\$97,860,767
Beef and veal, fresh, lbs.	1,470,195	2,226,859
Value	\$321,403	506,377
Beef, pickled, etc., lbs.	7,200,323	8,646,636
Value	\$907,119	1,051,659
Pork, fresh, lbs.	8,771,877	8,685,916
Value	\$1,347,702	1,347,333
Wildfowl sides, lbs.	590,526	3,902,033
Value	\$97,594	\$252,483
Cumberland sides, lbs.	4,390,597	4,562,781
Value	\$731,901	\$801,767
Hams and shoulders, lbs.	103,245,457	99,004,025
Value	\$18,798,176	\$21,126,876
Bacon, lbs.	96,546,893	107,130,806
Value	\$13,406,126	\$16,221,291
Pickled pork, lbs.	28,275,938	39,788,425
Value	\$3,454,500	\$4,901,466
Oleo oil, lbs.	49,052,121	53,130,580
Value	\$6,873,180	\$8,337,025
Lard, lbs.	545,783,811	595,310,112
Value	\$70,875,798	\$77,243,969
Neutral lard, lbs.	18,939,082	14,763,791
Value	\$2,691,532	1,958,627
Lard compounds, animal fats, lbs.	3,362,626	2,686,252
Value	\$488,325	\$340,662
Margarine of animal or vegetable fats, lbs.	408,759	658,433
Value	\$81,640	\$113,872
Cottonseed oil, lbs.	39,042,551	16,544,818
Value	\$5,400,965	\$1,590,621
Lard compounds, vegetable fats, lbs.	4,075,040	4,739,778
Value	\$564,153	\$651,762

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Oct. 29, 1929.—Extra tallow, f.o.b. seller's plant, 8¼@8½c lb.; Manila cocoanut oil, tanks, New York, 7½c lb.; Manila cocoanut oil, tanks, coast, 7c lb.; Cochiti cocoanut oil, barrels, New York, 9@9¼c.

P. S. Y. cottonseed oil, barrels, New York, 10¼@10½c lb.; crude corn oil, barrels, New York, 10@10¼c lb.; olive oil foots, barrels, New York, 8¾@9c lb.; 5 per cent yellow olive oil, barrels, New York, \$1.05@1.10 gal.

Crude soya bean oil, barrels, New York, 13@13½c lb.; palm kernel oil, barrels, New York, 9½@9¾c lb.; red oil, barrels, New York, 11@11½c lb.; Nigre palm oils, casks, New York, 7½@7¾c lb.; Lagos palm oil, casks, New York, 8¼@8½c lb.; glycerine, soaply, 6¾@7c lb.; glycerine, C. P., 13¼@14c lb.; glycerine, dynamite, 10½c lb.

OCTOBER MEAT SITUATION.

Although there was a good demand for pork products during the month just closed, with a large volume of product moving to consumers, wholesale prices of the principal cuts showed a declining tendency, according to a review of the meat and live stock situation issued by the Institute of American Meat Packers.

The downward trend in prices in the face of a good demand for products was due to continued heavy production, resulting from receipts of hogs at the principal markets that were substantially larger than for the same period a year ago. Production of pork under Federal inspection during August, September, and October, as measured by the number of hogs dressed, was the largest on record for this period except during 1923, when hog production was at a peak.

There was a good demand in the United Kingdom for meats and lard already landed and a considerable amount of buying of hams for future shipment. The prices for meats previously landed showed advances, with few exceptions, over the prices prevailing at the beginning of the month.

On the Continent there was a fair demand for fat backs from stocks previously landed but there was not much buying for shipment. The demand for lard from stocks already abroad was good at times and prices were about on a parity with the Chicago market. The oleo oil market was rather dull during the month, although prices remained steady to somewhat higher.

Prices paid for hogs during the month, plus operating expenses, continued to exceed the aggregate value of the product on the basis of current markets, although the difference was somewhat smaller than during September.

Receipts of cattle at the principal markets during October were slightly heavier than during September and also slightly heavier than during October of last year.

A feature of the month was the strong demand for lightweight cattle, which were comparatively scarce and high in price. In general, the lower grades of cattle were in better demand than the higher grades. Some observers commented on the fact that the supply of finished cattle seemed relatively large for this time of the year.

Results on dressed beef for the month

were only fair. There was a good demand for forequarter meat, and shoulder cuts seemed to be in greater demand than ribs.

Hide prices were somewhat lower than during the previous month.

The lamb market fluctuated from week to week during the month the general tendency being downward on all grades of lambs except feeders. A little strength was evident at the close of the month. The wool market was slow, with prices about the same as during September.

TURKEY CROP IS GREATER.

An increase of 9 per cent in the turkey crop this year over the 1928 crop is estimated by the U. S. Department of Agriculture. Practically all of the leading turkey producing states show an increase, but most of the largest increases are in the eastern and southeastern states where the crop for the two preceding years was small.

In the Western states, where turkey raising is becoming more of a specialized industry than in other areas, increases were general this year, the department says. The increase in these states go very largely in the commercial turkey supply and in the shape of carload shipments. Hence they are likely to have a relatively greater effect on the turkey market situation than are increases in any other areas.

CATTLE AND SHEEP IN URUGUAY.

Both cattle and sheep have increased in Uruguay since the last census taken in 1924, according to an unofficial estimate made in July, 1929, reports the U. S. Bureau of Agricultural Economics. This estimate is an average of the unofficial estimates made by the three principal packing plants of Uruguay in June, 1929. Cattle in 1929 are estimated at 9,153,000, against 8,432,000 in 1924, an increase of 9 per cent; sheep, 19,358,000, compared with 14,443,000 in 1924, an increase of approximately 5,000,000.

Although statistics show that cattle herds are on the increase, the quality is not improving but is, in fact, deteriorating according to report.

Watch the "Wanted and For Sale" page for business opportunities or bargains in equipment.

AUGUST BY-PRODUCTS YIELDS.

The estimated yield and production of by-products from slaughters under federal inspection in August, 1929, are reported, with comparisons, by the U. S. Department of Agriculture as follows:

	Average wt. to per animal.		Per cent of live weight.		Production					
	Aug. 1, 1928, to July 31, 1929.	August, 1929.	Aug. 1, 1928, to July 31, 1929.	August, 1929.	Aug. 1, 1928, to July 31, 1929.	August 5-year average.	August, 1929.	August, 1929.	Per cent Aug., 1929, is of avg.	
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.	
Edible beef fat ¹	38.02	37.37	3.90	3.97	313,840	27,244	24,971	26,939	98.88	
Edible beef offal.....	30.67	30.95	3.22	3.20	258,550	22,127	21,420	22,311	100.82	
Cattle hides.....	62.13	61.44	6.51	6.53	517,321	50,381	43,761	44,588	88.50	
Edible calf fat ¹	1.43	1.57	0.80	0.77	6,443	557	516	530	96.15	
Edible calf offal.....	7.08	7.05	3.97	3.77	31,880	2,686	2,759	2,581	96.13	
Lard ²	35.77	39.10	15.50	15.08	1,701,249	106,340	92,401	121,894	114.63	
Edible hog offal.....	7.20	7.52	3.16	3.18	347,289	18,060	18,790	24,650	136.56	
Pork trimmings.....	13.94	15.92	6.04	6.38	653,906	38,838	40,926	49,630	122.79	
Inedible hog grease ²	2.71	3.00	1.17	1.20	129,516	8,943	7,468	9,390	108.00	
Sheep edible fat ¹	2.08	1.71	2.54	2.14	28,808	1,909	1,971	2,215	112.49	
Sheep edible offal.....	2.06	1.97	2.40	2.47	28,488	1,919	2,330	2,552	132.90	

¹ Unrendered. ² Rendered.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Oct. 26, 1929, with comparisons:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Oct. 26.....	350,000	537,000	480,000
Previous week.....	325,000	597,000	543,000
1928.....	343,000	609,000	523,000
1927.....	374,000	631,000	468,000
1926.....	402,000	589,000	513,000
1925.....	424,000	550,000	474,000
At 11 markets:		Hogs.	
Week ended Oct. 26.....		563,000	
Previous week.....		524,000	
1928.....		584,000	
1927.....		595,000	
1926.....		519,000	
1925.....		484,000	
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Oct. 26.....	261,000	402,000	316,000
Previous week.....	240,000	444,000	328,000
1928.....	244,000	475,000	296,000
1927.....	258,000	443,000	254,000
1926.....	320,000	412,000	383,000
1925.....	333,000	389,000	208,000

INSTALLS MILL IN MEXICO.

Rozier D. Oilar, chemical engineer, Indianapolis and West Lafayette, Ind., returned recently from Mexico, where he completed and placed in operation the largest and most modern cotton oil refinery, compound and salad oil plant in that country.

Mexico, he says, is making rapid strides in taking advantage of its vast agricultural possibilities. Before returning home he visited practically every large oil refinery and margarine plant in the Southwest.

TANNERS' SEPT. HIDE STOCKS.

Stocks of raw hides and skins held by tanners on September 30, 1929, with comparisons, are given by the U. S. Department of Commerce as follows:

	Sept. 30, 1929.	Aug. 31, 1929.
Cattle, total hides.....	1,275,384	1,397,335
Green salted, hides:		
Steers.....	381,296	414,935
Cows.....	547,298	597,437
Bulls.....	31,216	40,036
Unclassified.....	265,581	283,083
Dry or dry salted, hides:		
Calif. skins.....	49,725	61,244
Kip. skins.....	1,822,970	1,831,903
Sheep and lamb, skins.....	251,878	218,280
Goat and kid, skins.....	6,083,466	6,460,728
Cabretta, skins.....	10,544,950	10,334,468
	799,170	798,576

SEPTEMBER SHEEPSKIN STOCKS.

Stocks of sheep, lamb and cabretta skins for September, 1929, with comparisons, are reported by the U. S. Department of Commerce as follows:

	Sept., 1929.	Aug., 1929.	Sept., 1928.
Sheep and lamb.....	6,083,466	6,460,728	6,167,039
Cabretta.....	799,170	798,576	615,119
IN PROCESS END OF MONTH.			
Sheep and lamb.....	4,958,914	5,083,796	4,787,803
Cabretta.....	323,624	311,041	286,893
PRODUCTION DURING MONTH.			
Sheep and lamb.....	3,075,043	3,233,122	2,938,677
Cabretta.....	260,402	207,197	266,751

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Oct. 26, 1929, show exports from that country were as follows: To England, 71,110 quarters; to the Continent, 12,738 quarters.

Exports of the previous week were as follows: To England, 103,343 quarters; to the Continent, 11,904 quarters.

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Hide and Skin Markets

Chicago.

PACKER HIDES—The heavy wave of liquidation that passed over all stock markets and most commodity markets during the past week found the packer hide market already in a fairly well cleaned up condition, except for the hides accumulated during the previous week. Bids were withdrawn from the hide market, and buyers expected to operate later at least a cent down from previous prices. However, after the turn in the outside markets, some buyers entered the hide market for certain descriptions at $\frac{1}{2}$ c under last week's prices, and with a still somewhat restricted outlet, around 60,000 October hides were moved, including some going to tanning account. Trading so far has involved only heavy native steers, extreme native steers, Colorados and branded cows; other descriptions are available on the same basis. Buyers have been watching the South American market, which has been very quiet and somewhat easier in tone, due to accumulation of stocks. However, packers here claim that while a clean-up was not made this week, their stocks are light.

Spready native steers are quoted nominally around 20c. Heavy native steers sold at 18c, and extreme native steers at 16c.

Butt branded steers are available at $17\frac{1}{2}$ c. Colorados sold this week at $16\frac{1}{2}$ c. Texas steers are quoted on basis of offerings, at $17\frac{1}{2}$ c for heavy Texas steers, 16c for light Texas steers and 15c for extreme light Texas steers. Heavy native cows offered at $16\frac{1}{2}$ c and light native cows at $15\frac{1}{2}$ c. Branded cows sold in a fair way at 15c.

Last trading in native bulls was at $11\frac{1}{2}$ c for June to September take-off. Branded bulls nominally around 10@ $10\frac{1}{2}$ c.

SMALL PACKER HIDES—Nothing done as yet on local small killers' November productions. Last trading in October take-off was at 16c for all weight native steers and cows and $15\frac{1}{2}$ c for branded. Market quiet, but quoted in a nominal way around $\frac{1}{2}$ c under these figures, based on parity with big packer market.

HIDE TRIMMINGS—Big packer hide trimmings quoted \$36.00 per ton, Chicago basis, paid.

COUNTRY HIDES—Market slow, following the $\frac{1}{2}$ c decline in the packer market earlier in the week. Buyers claim 12c, selected, delivered, is top for all-weights at the moment, although some talk $12\frac{1}{2}$ c. Heavy steers and cows last sold at $11\frac{1}{2}$ c. Actual sales are scarce, but $12\frac{1}{2}$ c top is generally talked by buyers for buff weights, and $14\frac{1}{2}$ c top for good 25/45 lb. extremes; however, no sales yet reported on this basis. Bulls nominally 8@ $8\frac{1}{2}$ c, selected. All-weight branded quoted around 11c, less Chicago freight.

CALFSKINS—Last trading in September and October packer calf was at 23c, northern basis; market quiet.

First-salted Chicago city calf sold again on split weight basis; one car 8/10 lb. reported early at 20c, steady,

and a car 10/15 lb. sold later at 20c, or 1c decline; buyers now bidding 19c for 8/10 lb. Mixed cities and countries quoted around $17\frac{1}{2}$ c; straight countries about 16c.

KIPSKINS—Last trading in October packer kips, last week, was at 22c for northern natives and 18c for branded, with over-weights quoted nominally 20c at same time; market dull.

First-salted Chicago city kips quoted 19@20c, with offerings at 20c. Mixed cities and countries around $16\frac{1}{2}$ c; straight countries about $15\frac{1}{2}$ c.

Last sales of packer regular slunks were at \$1.40; hairless slunks last sold at $27\frac{1}{2}$ c for 16 in. and over.

HORSEHIDES—Market continues very slow and demand light. Choice city renderers generally quoted around \$5.00@5.50, ranging down to \$4.00@4.50 for mixed city and country lots.

SHEEPSKINS—Dry pelts quoted 18@19c per lb. One big packer moved a car of shearlings, running about 60 per cent No. 1's and 40 per cent No. 2's, at \$1.12 $\frac{1}{2}$; last sale running mostly No. 1's was at \$1.17 $\frac{1}{2}$. Pickled skins still fairly well sold up and quoted \$9.37 $\frac{1}{2}$ @9.50 per doz. for big packer production at Chicago. New York market quoted about \$9.50 per doz. for big packer production, with higher realized for graded skins. Big packer wool lambs \$2.20 per cwt. live lamb paid at Chicago.

PIGSKINS—Last sales of No. 1 pigskin strips for tanning were at 7c, Chicago basis. Fresh frozen scraps for gelatine purposes quoted 5 $\frac{1}{2}$ @6 $\frac{1}{2}$ c, last paid in a good way for 1930 contracts.

New York.

PACKER HIDES—Market quiet, all packers having moved their October productions last week on basis of $18\frac{1}{2}$ c for native steers, 18c for butt brands and 17c for Colorados. However, market being quoted in a nominal way on basis of prices obtained at Chicago, or $\frac{1}{2}$ c down from above prices for October hides.

COUNTRY HIDES—The easier packer hide market has further slowed up business in country hides. Buff weights are quoted in a nominal way at $12\frac{1}{2}$ c, and good 25/45 lb. extremes around $14\frac{1}{2}$ c.

CALFSKINS—City calfskin market quiet, with an easy tone. Last trading in 5-7's was at \$1.85, 7-9's at \$2.35 and 9-12's at \$3.05. Last sale of 12/17 lb. veal kips was at \$3.25, buttermilks \$3.05, and 17 lb. up talked around \$4.75.

New York Hide Exchange Futures.

Saturday, Oct. 26, 1929—Close: Nov. 15.00n; Dec. 15.50n; Jan. 15.70; Feb. 15.90n; Mar. 16.15n; Apr. 16.40n; May 16.65; June 16.75n; July 16.85n; Aug. 16.95n; Sept. 17.05. Sales 34 lots.

Monday, Oct. 28, 1929—Close: Nov. 14.75n; Dec. 15.30@15.59; Jan. 15.40@15.59; Feb. 15.60n; Mar. 15.80n; Apr. 16.00@16.30; May 16.40@16.45; June 16.55n; July 16.70n; Aug. 16.80n; Sept. 16.89. Sales 43 lots.

Tuesday, Oct. 29, 1929—Close: Nov.

14.50n; Dec. 15.00b; Jan. 15.20@15.23; Feb. 15.25b; Mar. 15.45n; Apr. 15.70n; May 15.95; June 16.05n; July 16.15n; Aug. 16.25n; Sept. 16.35. Sales 81 lots.

Wednesday, Oct. 30, 1929—Close: Nov. 14.50n; Dec. 15.00b; Jan. 15.30@15.40; Feb. 15.45n; Mar. 15.65n; Apr. 15.80n; May 16.05b; June 16.10n; July 16.20n; Aug. 16.30n; Sept. 16.41b. Sales 48 lots.

Thursday, Oct. 31, 1929—Close: Nov. 14.50; Dec. 15.00@15.28; Jan. 15.20@15.28; Feb. 15.40; Mar. 15.60; Apr. 15.80; May 16.01@16.09; June 16.10; July 16.20; Aug. 16.30; Sept. 16.46@16.51. Sales 52 lots.

Friday, Nov. 1, 1929—Close: Nov. 14.25; Dec. 14.75@15.00; Jan. 15.22; Feb. 15.35; Mar. 15.50; Apr. 15.60; May 15.75@15.80; June 15.85; July 15.95; Aug. 16.10; Sept. 16.21@16.30; Oct. 16.35. Sales 68 lots.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended October 26, 1929, were 3,777,000 lbs.; previous week, 3,825,000 lbs.; same week last year, 3,516,000 lbs.; from January 1 to October 26 this year, 163,575,000 lbs.; same period a year ago, 166,495,000 lbs.

Shipments of hides from Chicago for the week ended October 26, 1929, were 3,946,000 lbs.; previous week, 4,815,000 lbs.; same week last year, 4,072,000 lbs.; from January 1 to October 26 this year, 178,193,000 lbs.; same period a year ago, 184,402,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended November 1, 1929, with comparisons, are reported as follows:

	PACKER HIDES.		
	Week ended Nov. 1.	Prev. week.	Cor. week, 1928.
Spr. nat. str.	@20n 20	@20 $\frac{1}{2}$ n	@23 $\frac{1}{2}$ n
Hvy. nat. str.	@18	@18 $\frac{1}{2}$	@21 $\frac{1}{2}$ b
Hvy. Tex. str.	@17 $\frac{1}{2}$ ax	@18	@20n
Hvy. butt brand'd str.	@17 $\frac{1}{2}$ ax	@18	@19 $\frac{1}{2}$ n
Hvy. Col. str.	@16 $\frac{1}{2}$	@17	@18b
Ex-light Tex. str.	@15	@15 $\frac{1}{2}$ ax	@17b
Brnd'd cows	@15	@15 $\frac{1}{2}$ ax	@17b
Hvy. Nat. cows	@16 $\frac{1}{2}$ ax	@17ax	@20b
LT. nat. cows	@15 $\frac{1}{2}$ ax	@16	@18 $\frac{1}{2}$ b
Nat. bulls	@11 $\frac{1}{2}$ 11 $\frac{1}{2}$	@12	@13n
Brnd'd bulls	@10 $\frac{1}{2}$ n	@11n	@12n
Calfskins	@25	@26 $\frac{1}{2}$	@28
Kips, nat.	@22	@22 25	@25 $\frac{1}{2}$
Kips, ov-wt.	@20n	@20n	@24
Kips, brnd'd	@18	@18	@23n
Slunks, reg.	@1.40	@1.40	@1.75
Slunks, hris.	27 $\frac{1}{2}$ @30 25	@40n	@60n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.		
Nat. all-wts.	@16	17 $\frac{1}{2}$ @18n
Branded	@15 $\frac{1}{2}$	16 $\frac{1}{2}$ @17n
Nat. bulls	@11 $\frac{1}{2}$ n 11	@11 $\frac{1}{2}$ 11 $\frac{1}{2}$ @12
Brnd'd bulls	@10 $\frac{1}{2}$ n 10	@10 $\frac{1}{2}$ n 10 $\frac{1}{2}$ @11
Calfskins	@20n	@20 $\frac{1}{2}$ n 24 $\frac{1}{2}$ @25
Kips	@20	19 $\frac{1}{2}$ @20 26 $\frac{1}{2}$ @28
Slunks, reg.	@1.25	@1.25
Slunks, hris.	@25n	@30n

COUNTRY HIDES.		
Hvy. steers	@11 $\frac{1}{2}$ n	@14 $\frac{1}{2}$ n
Hvy. cows	@11 $\frac{1}{2}$ n	@14 $\frac{1}{2}$ n
Butts	@12 $\frac{1}{2}$ n	@15
Extremes	@14 $\frac{1}{2}$ n	@17
Bulls	@8 8 $\frac{1}{2}$ n	@8 $\frac{1}{2}$ n 10
Calfskins	@16n	@19 $\frac{1}{2}$ n
Kips	@15 $\frac{1}{2}$ n	@15n 17 $\frac{1}{2}$ @18 $\frac{1}{2}$
Light calf	1.10@1.20 1.10@1.20	1.40@1.50
Deacons	1.10@1.20 1.10@1.20	1.40@1.50
Slunks, reg.	@60n 50	@60n 75
Slunks, hris.	@10n 10	@15n 25
Horsehides	4.00@5.50 4.50@6.00	5.00@6.25
Hogskins	@60 60	@65 75

SHEEPSKINS.		
Pkr. lambs	1.50@1.90 1.50@1.90	
Sm. pkr. lambs	1.25@1.50 1.25@1.50	
Pkr. shearings	1.12 $\frac{1}{2}$ @1.17 $\frac{1}{2}$ 1.15@1.17 $\frac{1}{2}$	1.00@1.15
Dry pelts	@19 18 @20 25	@26

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Oct. 31, 1929.

CATTLE—Compared with a week ago: Heavy fed steers, 50c@1.00 lower, common to good grade kinds off most; long yearlings, steady to 50c lower, strictly good and choice kinds about steady; light yearlings, unevenly steady to 50c lower, but supply very scarce and trade mostly steady although very spotty; weighty steers predominated in run and met very indifferent outlet. All she stock unevenly lower; low cutters and cutters, 25@50c down; fat cows, 50c lower, and butcher heifers, 50c@1.00 off; bulls, about steady; vealers, 50c@1.00 lower. Strictly choice weighty steers topped at \$16.00, but very few heavies sold above \$14.50. Top on yearlings, \$15.85, light heifer yearlings selling up to \$15.00, with part load at \$15.25; active trade on yearlings scaling 850 lbs. downward at \$13.00@15.00 and better, but extremely dull and recationary market on weighty fed steers scaling 1,150 lbs. upward, very liberal proportion week's crop selling at \$13.50 down to \$11.50, some as low as \$10.50. Most fat cows closed at \$7.25@8.25, with low cutters at \$5.00@5.25 and strong weights, \$5.75@6.25, mostly \$6.00. Recent bull famine continued, outstandingly heavy Holsteins going on shipper account at close at \$9.25, however, most offerings at \$7.75@8.75.

HOGS—Hog prices gradually declined during the week, and today's quotations established a new low level for the season to date. Liberal receipts locally and very unsatisfactory and sharply lower fresh pork trade both locally and in the East principal factors responsible for the week's price break. Today's top, \$9.40, compared with \$10.00 a week ago and \$9.25 October 31, 1928. Today's bulk good to choice 170- to 300-lb. weights, \$9.15@9.30; 140- to 160-lb.

weights, \$9.00@9.25; pigs, \$8.50@9.00; packing sows, \$7.90@8.40, a few up to \$8.70.

SHEEP—Unsatisfactory dressed lamb market principal bearish factor in week's trade. Compared with one week ago: Fat lambs 35@50c lower; fat ewes, strong to 25c higher; bulk fat native lambs, \$12.25@12.75. Tops: Early, \$1.00; late, \$12.75. Limited offering rangers and "comebacks", \$12.00@12.50; few yearlings, \$9.50@10.25; bulk fat ewes, \$4.50@5.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Oct. 31, 1929.

CATTLE—Considerable unevenness developed during the week's trade in beef steers, and rather sharp declines were scored on most classes. Beef steers and long yearlings are selling from 25@75c lower than a week ago, with inbetween grades showing the maximum decline. Light weight yearlings and fat she stock are weak to 25c lower. Choice 929-lb. yearling steers topped the week's trade at \$16.00, and best matured steers went at \$14.30. Most of the native fed steers and yearlings cashed from \$11.50@14.25, while fed westerns ranged from \$10.50@11.75. Common to medium grassers brought \$8.00@10.25. Bull prices are steady to 25c off, while vealers held steady, with the late top at \$12.50.

HOGS—A weak to lower undertone featured the hog trade most of the time, and final prices are unevenly 30 @60c lower than last Thursday. A new low level since January was reached on Tuesday when the extreme top rested at \$9.30. Shipping orders have been limited, and packers have taken this opportunity to break the market. At the close of Thursday's session best light and medium weights had to sell at \$9.10 to packers. Packing grades

are weak to 15c lower, at \$8.25 down.

SHEEP—Range lambs suffered declines of 25@40c during the week, most of which was due to the less attractive quality of the offerings. Little change was registered in native lambs. Shippers paid \$13.10 for choice range lambs on Monday, but at the close \$12.50 took the best. Most of the arrivals cleared from \$12.50@12.85. Best natives went at \$12.50, with others at \$11.50@12.35. Mature stock held steady, with fat ewes selling from \$5.00@5.50.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Oct. 31, 1929.

CATTLE—Beef steer and yearling prices dropped 25@50c under persistent pressure, and extremes on medium and heavy weight offerings indicated 50@75c reductions. Choice 1,500-lb. bullocks scored \$15.25; yearlings reached \$14.85, and medium weight beefs stopped at \$14.50. Most grain feds turned at \$12.50@14.25, with a few grassers \$11.00@11.25. Fat she stock declined 25@50c, odd lots of fed heifers ranged up to \$13.50 and beef cows bulked at \$6.50@8.25. Bulls and veals ruled firm. Medium native bulls bulked at \$7.00@8.00, and select vealers scored \$13.00.

HOGS—Swine prices averaged about 25c lower, although topky kinds suffered 25@50c losses. Average drove weights dropped off sharply. The late practical top was \$9.00 freely paid for 180- to 260-lb. butchers. Desirable 160- to 280-lb. averages bulked at \$8.85@9.00, with a few loads of 290- to 340-lb. weights \$8.50@8.80. Packing sows sold largely at \$7.75@8.10, and smooth lights ranged up to \$8.25.

SHEEP—Slaughter lambs ruled about steady. Choice natives and 87- to 95-lb. fed rangers topped freely at \$12.50 late, with an early practical top of \$12.60. Good to choice yearlings made \$9.50. Fat ewes were steady to 25c higher, and choice light weights scored \$5.25@5.50, the latter the top.

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OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Oct. 31, 1929.

CATTLE—Fed steers and yearlings worked steadily lower during the week, with current prices mostly 50¢@75¢ under last week's close, with all grades and weights sharing in the decline. She stock declined 25¢@50¢, while bulls and veals held mostly steady. The week's top of \$15.60 was paid for choice yearlings averaging 915 lb. 1,084-lb. heifers sold up to \$14.25.

HOGS—Continued rainy weather in the local trade territory brought curtailment in the marketward movement, but with liberal receipts at eastern centers and a downward revision in prices, the local situation was also adversely affected. Comparisons Thursday with Thursday shows lights and butchers 25¢@35¢ lower, and packing sows 50¢ lower. Thursday's top reached \$9.20 with bulk of good and choice 160- to 300-lb. lights and butchers, \$8.90@9.10; packing sows, \$7.75 to \$8.10.

SHEEP—Market on slaughter lambs, with the exception of the initial session of the week, has carried a dull, weak undertone in sympathy with weakness in the dressed lamb trade at eastern cities. Values are 25¢ lower. Due to scarcity, matured sheep have met with a ready sale, and are 25¢@35¢ higher. Clearance for slaughter woolled lambs of choice grade, including natives, fed, and range offerings on Thursday was \$12.25@12.50, and fed clipped lambs of comparable grade cleared at \$11.50. Fed yearlings of choice grade sold \$9.25 @9.50; slaughter ewes, medium to choice, \$4.25@5.50; top, \$5.60.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Oct. 21, 1929.

CATTLE—Drastic declines featured the current week's trade. Compared with one week ago: Native steers, 50¢@ \$1.00 lower, mostly 75¢@ \$1.00 down; western steers and common and medium heifers, 50¢@75¢ lower; fat mixed yearlings and heifers, 25¢ lower; cows, 50¢@ \$1.00 lower; cutters and low cutters, 50¢ lower; medium bulls, 25¢ to mostly 50¢ lower; vealers, steady. Tops for week: 1,031-lb. yearlings, \$15.10; 1,140-lb. matured steers, \$14.75; 714-lb. heifers, \$14.60; 659-lb. mixed yearlings, \$14.50; western steers, \$10.90.

HOGS—Hog prices have declined in general 40¢@50¢ since a week ago, with pigs as much as 75¢ lower. Today's top, \$9.50.

SHEEP—Lamb prices have fluctuated, but are closing weak to 25¢ lower compared with a week ago; throwout lambs and sheep steady. Top fat lambs to packers today, \$12.50; bulk, \$12.25 to mostly \$12.50; fat ewes, \$4.00@5.00.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Paul, Minn., Oct. 30, 1929.

CATTLE—Uneven declines of 25¢@ 50¢ ruled on slaughter classes here in line with outside conditions. Weighty fed steers showed the maximum decline, the bulk of all fed offerings selling at

\$12.00@12.75; outstanding rangers, \$11.65; general run of grass fat offerings, \$8.50@10.00. Choice range cows reached \$9.25; bulk all cows, \$6.50@8.00; heifers, \$7.50@8.75; range offerings, to \$10.00. Cutters and low cutters bulked at \$5.00@6.00; bulls, \$7.50@8.00; vealers, mostly \$13.00.

HOGS—Hog prices ruled 20¢@25¢ lower, light lights, sows and pigs showing the full downturn. Most 160- to 275-lb. weights sold at \$9.20 today; sows, \$7.75@8.00; pigs and light lights, \$8.75.

SHEEP—Lamb values are weak to 25¢ lower; all other lines steady. Medium to choice lambs cleared largely at \$12.00; bulky offerings, \$11.00; light and handyweight ewes, \$5.00@5.25.

KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered in August, 1929, based on reports from about 600 packers and slaughterers representing nearly 75 per cent of the total slaughter under federal inspection, as reported by the U. S. Department of Agriculture, with comparisons:

	Cattle				Hogs		Sheep and lambs	
	Steers	Cows and heifers	Stags	Barrows	Sows	Stags and sows	Lambs and yearlings	Sheep
1928	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.
Jan.	39.09	57.42	3.49	53.11	46.34	0.55	93.79	6.21
Feb.	45.92	51.11	3.44	53.97	45.64	39	92.79	7.20
Mar.	49.26	47.58	3.16	53.45	46.05	50	92.93	7.07
Apr.	52.60	44.15	3.25	51.55	47.78	67	93.33	6.67
May	54.54	41.14	4.32	48.32	51.02	66	88.16	11.84
June	52.12	43.17	4.71	44.21	54.85	94	99.71	0.29
July	50.47	44.69	4.84	37.24	61.98	75	40.40	59.60
Aug.	46.31	49.09	4.00	35.84	63.33	82	93.01	6.99
Sept.	43.27	52.46	4.27	30.11	60.18	71	92.03	7.97
Oct.	37.78	59.89	4.33	43.49	55.91	60	90.45	9.55
Nov.	35.06	59.48	3.52	46.08	53.47	45	90.79	9.21
Dec.	41.89	54.97	3.14	50.33	49.32	35	92.54	7.46
Av.	45.34	50.78	3.88	48.04	51.38	58	91.74	8.26

SLAUGHTER REPORTS

Special reports to The National Provisioner showing the number of livestock slaughtered at 15 centers for the week ended October 26, 1929, with comparisons:

	CATTLE.	
	Week ended, Oct. 26.	Prev. week, 1928.
Chicago	29,636	50,842
Kansas City	27,494	27,300
Omaha	22,830	16,325
St. Louis	15,903	14,170
St. Joseph	10,074	9,843
Sioux City	8,076	6,195
Wichita	2,542	2,211
Fort Worth	3,938	11,174
Philadelphia	1,590	1,502
Indianapolis	2,260	2,067
Boston	1,870	1,469
New York & Jersey City	8,531	8,177
Oklahoma City	6,565	6,143
Cincinnati	3,838	15,317
Denver	4,309	3,174
Total	140,455	144,804

	HOGS.	
	Week ended, Oct. 26.	Prev. week, 1928.
Chicago	127,420	120,319
Kansas City	31,136	24,816
Omaha	36,962	29,225
St. Louis	34,243	26,924
St. Joseph	24,457	27,892
Sioux City	16,520	15,441
Wichita	7,371	7,340
Fort Worth	8,399	6,816
Philadelphia	19,520	17,394
Indianapolis	20,439	17,900
Boston	11,700	12,094
New York & Jersey City	58,835	55,569
Oklahoma City	6,428	5,397
Cincinnati	19,132	4,551
Denver	3,926	6,128
Total	426,578	368,690

	SHEEP.	
	Week ended, Oct. 26.	Prev. week, 1928.
Chicago	44,851	33,815
Kansas City	28,737	27,087
Omaha	26,932	28,207
St. Louis	6,262	7,281
St. Joseph	16,403	20,197
Sioux City	11,403	12,720
Wichita	713	1,021
Fort Worth	4,513	6,991
Philadelphia	5,826	6,345
Indianapolis	584	1,176
Boston	7,053	7,087
New York & Jersey City	59,528	68,671
Oklahoma City	723	550
Cincinnati	2,092	1,813
Denver	13,061	6,440
Total	229,701	242,906

What kind of beef carcasses are known as "spotters"? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

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RECEIPTS AT CENTERS

SATURDAY, OCTOBER 26, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	200	10,000	3,500
Kansas City	2,000	1,500	
Omaha	150	45,000	2,200
St. Louis	50	5,500	500
St. Joseph	250	3,000	800
Sioux City	800	2,500	500
St. Paul	4,500	2,200	8,000
Oklahoma City	100	500	200
Fort Worth	400	800	600
Milwaukee	100	100	
Denver	10	500	28,000
Louisville	100	500	100
Wichita	30	3,000	100
Indianapolis	100	6,000	500
Pittsburgh	200	1,800	300
Cincinnati	100	1,100	1,600
Buffalo	100	700	100
Cleveland	200	500	200
Nashville	100	200	200
Toronto	200	300	100

MONDAY, OCTOBER 28, 1929.

Chicago	32,000	50,000	25,000
Kansas City	34,000	11,000	8,000
Omaha	27,000	7,500	17,000
St. Louis	9,000	13,000	2,500
St. Joseph	6,500	4,500	7,000
Sioux City	16,500	6,000	15,500
St. Paul	15,000	24,000	30,000
Oklahoma City	2,200	1,200	300
Fort Worth	6,800	1,000	1,000
Milwaukee	500	1,500	100
Denver	17,500	3,100	37,500
Louisville	400	500	200
Wichita	5,700	3,100	2,400
Indianapolis	600	5,000	1,000
Pittsburgh	1,500	6,000	4,000
Cincinnati	3,200	3,100	3,100
Buffalo	1,400	14,300	18,000
Cleveland	1,000	4,900	5,900
Nashville	200	500	
Toronto	5,000	800	6,500

TUESDAY, OCTOBER 29, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	20,000	15,000
Kansas City	12,000	5,000	8,000
Omaha	5,000	2,500	3,500
St. Louis	6,000	12,500	2,500
St. Joseph	2,000	2,000	3,000
Sioux City	1,500	3,000	2,000
St. Paul	1,500	10,000	3,000
Oklahoma City	1,800	1,400	200
Fort Worth	3,200	800	1,200
Milwaukee	1,000	8,000	600
Denver	4,400	700	20,000
Louisville	100	500	100
Wichita	1,900	400	700
Indianapolis	1,500	10,000	1,500
Pittsburgh	100	600	300
Cincinnati	700	3,500	600
Buffalo	100	6,000	400
Cleveland	200	1,800	2,400
Nashville	100	400	
Toronto	2,000	1,000	1,000

WEDNESDAY, OCTOBER 30, 1929.

Chicago	13,000	20,000	21,000
Kansas City	7,000	5,000	6,000
Omaha	3,500	3,500	9,000
St. Louis	3,800	8,500	1,000
St. Joseph	1,700	3,000	4,000
Sioux City	1,500	2,500	2,500
St. Paul	3,500	17,000	4,000
Oklahoma City	1,300	500	200
Fort Worth	5,400	800	1,300
Milwaukee	800	5,000	300
Denver	1,100	500	19,300
Louisville	100	500	200
Wichita	900	2,100	200
Indianapolis	1,100	8,000	1,000
Pittsburgh	100	1,500	300
Cincinnati	700	3,500	1,300
Buffalo	100	1,500	300
Cleveland	500	1,700	3,000
Nashville	100	500	
Toronto	800		14,000

THURSDAY, OCTOBER 31, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	32,000	12,000
Kansas City	3,000	5,000	4,000
Omaha	2,300	3,500	2,500
St. Louis	2,500	12,500	1,000
St. Joseph	1,200	3,500	2,000
Sioux City	1,500	2,500	2,500
St. Paul	4,500	11,000	14,000
Oklahoma City	1,200	1,000	100
Fort Worth	4,200	800	500
Milwaukee	700	4,000	200
Denver	2,000	800	10,000
Louisville	100	500	100
Wichita	200	800	100
Indianapolis	600	8,000	1,500
Pittsburgh	200	2,500	1,200
Cincinnati	800	3,000	1,000
Buffalo	200	1,000	800
Cleveland	200	1,500	2,000
Nashville	100	300	
Toronto	500	800	1,000

FRIDAY, NOVEMBER 1, 1929.

Chicago	1,000	19,000	4,000
Kansas City	500	4,500	1,500
Omaha	1,500	4,000	5,000
St. Louis	1,000	10,000	1,000
St. Joseph	400	3,000	2,800
Sioux City	1,000	2,500	200
St. Paul	1,600	9,500	3,000
Oklahoma City	1,000	1,500	2,000
Fort Worth	2,100	1,500	1,500
Denver	500	400	17,000
Wichita	400	800	100
Indianapolis	800	6,000	500
Pittsburgh		2,500	300
Cincinnati	500	3,600	900
Buffalo	100	4,300	2,200
Cleveland	200	1,300	800

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended Oct. 24, 1929, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended.	Prev. week.	Same week, 1928.
Toronto	\$10.50	\$11.35	\$12.35
Montreal	10.00	11.00	11.50
Winnipeg	9.50	11.50	11.25
Calgary	9.25	9.50	11.00
Edmonton	9.75	9.50	10.50
Prince Albert	7.75	8.50	11.00
Moose Jaw	10.00	9.00	11.00
Saskatoon	8.50	8.75	9.50

VEAL CALVES.

Toronto	\$17.00	\$16.50	\$17.50
Montreal	14.80	13.50	14.00
Winnipeg	14.00	14.00	14.00
Calgary	10.50	11.00	11.00
Edmonton	11.00	12.00	12.00
Prince Albert	9.75	9.50	10.00
Moose Jaw	12.00	11.00	12.00
Saskatoon	10.00	10.00	11.00

SELECT BACON HOGS.

Toronto	\$13.50	\$15.50	\$14.50
Montreal	12.25	15.00	14.00
Winnipeg	12.25	14.25	13.50
Calgary	12.50	13.75	13.85
Edmonton	11.25	13.50	13.75
Prince Albert	12.50	14.25	13.25
Moose Jaw	12.40	14.15	13.25
Saskatoon	12.05	14.05	13.25

GOOD LAMBS.

Toronto	\$12.50	\$16.00	\$14.25
Montreal	12.00	13.60	12.50
Winnipeg	11.50	13.75	13.00
Calgary	11.50	11.75	12.00
Edmonton	10.50	11.00	11.50
Prince Albert	10.50	11.00	10.75
Moose Jaw	11.50	12.00	12.50
Saskatoon	10.50	11.50	11.50

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Oct. 25, 1929:

	Wk. ended Oct. 25.	Prev. week.	Cor. week, 1928.
Chicago	127,420	120,319	147,457
Kansas City, Kan.	42,139	38,531	61,880
Omaha	31,072	27,767	24,073
St. Louis	33,950	57,487	70,226
Sioux City	16,917	15,294	18,047
St. Paul	67,085	58,890	64,567
St. Joseph, Mo.	23,651	24,910	27,554
Indianapolis	24,011	39,851	14,797
New York City	38,135	29,180	40,925

*Includes East St. Louis, Ill.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Oct. 31, 1929, as reported to THE NATIONAL PROVISIONER by direct wire from the U. S. Bureau of Agricultural Economics:

Hogs (Soft or city hogs and roasting pigs excluded):

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med.-ch.	8.50@9.35	8.90@9.50	8.35@9.20	8.75@9.40	8.50@9.00
Med. wt. (200-250 lbs.) med.-ch.	9.00@9.35	9.15@9.50	8.75@9.20	9.00@9.40	8.75@9.00
Lt. wt. (150-200 lbs.) com.-ch.	9.00@9.35	9.15@9.50	8.60@9.15	8.55@9.35	8.75@9.00
Lt. lt. (130-150 lbs.) com.-ch.	8.65@9.25	8.65@9.40	8.40@9.00	8.25@9.10	8.50@9.00
Packing sows, smooth and rough.	7.50@8.70	7.85@8.35	7.00@8.15	7.00@8.35	7.00@8.35
Str. pigs (130 lbs. down) med.-ch.	8.50@9.25	8.90@9.10	7.75@8.50	8.50@9.00	8.75
Av. cost & wt. Wed. (pigs excl.)	9.08-247 lb.	9.47-203 lb.	8.83-208 lb.	9.14-210 lb.	8.24-210 lb.

Slaughter Cattle and Calves:

STEERS (1,500 LBS. UP):					
Good-ch.	12.00@13.25				
STEERS (1,300-1,500 LBS.):					
Choice	14.75@15.50	13.75@14.75	13.50@15.00	13.50@15.00	13.75@15.25
Good	12.25@15.00	11.75@13.75	11.50@13.50	11.50@13.50	12.00@13.75
STEERS (1,100-1,300 LBS.):					
Choice	15.00@15.75	14.75@15.50	13.75@15.25	13.50@15.25	13.75@15.50
Good	12.75@15.00	12.00@14.75	11.75@13.75	11.50@14.00	12.00@13.75
STEERS (950-1,000 LBS.):					
Choice	15.25@16.00	15.00@15.75	14.00@15.50	14.00@15.75	14.25@15.50
Good	13.00@15.25	12.50@15.00	12.25@14.00	11.50@14.25	12.25@14.25
STEERS (800 LBS. UP):					
Medium	10.75@13.25	9.00@12.50	10.00@12.25	9.25@11.50	10.00@12.25
Common	8.50@11.00	7.75@9.00	7.50@10.00	8.00@9.25	7.50@10.00
STEERS (FED CALVES AND YEARLINGS (750-850 LBS.):					
Choice	15.50@16.00	15.00@16.00	14.50@15.50	14.25@15.75	14.00@15.25
Good	13.25@15.50	13.00@15.00	12.50@14.50	12.00@14.25	12.50@14.00
HEIFERS (850 LBS. DOWN):					
Choice	14.50@15.25	14.50@15.00	13.25@14.50	13.25@15.00	12.50@14.50
Good	13.25@14.75	13.00@14.50	11.75@13.25	11.50@14.00	11.00@13.50
Common-med.	7.50@13.50	7.00@13.00	7.25@11.75	7.25@11.75	7.00@11.00
HEIFERS (850 LBS. UP):					
Choice	11.00@15.00	11.00@14.00	10.75@13.75	11.00@14.50	11.00@14.00
Good	9.00@14.50	9.75@13.00	9.25@13.25	9.75@13.25	9.00@12.50
Medium	8.00@13.50	8.00@12.00	7.75@11.75	8.00@11.75	9.00@10.75

COWS:

Choice	9.50@10.25	9.50@10.00	9.00@10.25	9.00@10.25	9.00@10.50
Good	7.75@9.50	8.25@9.50	7.75@9.00	7.65@9.00	7.50@9.50
Common-med.	6.25@7.75	6.50@8.25	6.25@7.75	6.25@7.65	6.00@7.50
Low cutter and cutter	4.75@6.25	4.00@6.50	5.00@6.25	5.00@6.25	4.50@6.00

BULLS (YEARLINGS EXC.):

Beef, good-ch.	8.75@10.25	8.00@9.50	8.00@9.25	7.75@9.00	7.75@9.00
Cutter-med.	7.00@8.85	6.00@8.00	6.25@8.25	5.75@8.00	6.00@7.75

CALVES (500 LBS. DOWN):

Medium-ch.	8.50@11.50	8.00@11.00	8.50@11.00	8.00@11.50	8.00@11.00
Cull-common	7.00@8.50	6.00@8.00	5.50@8.50	6.00@8.00	5.50@8.00

VEALERS (MILK-FED):

Good-ch.	11.50@14.75	14.00@15.50	11.00@13.50	10.00@13.00	10.50@13.00
Medium	11.00@11.50	11.50@14.00	9.00@11.00	8.00@10.00	8.50@10.50
Cull-common	7.00@11.00	6.00@11.50	6.00@9.00	6.00@8.00	

SLAUGHTER SHEEP AND LAMBS:

SLAUGHTER STEER & CALVES.					
Lambs (84 lbs. down).....	12.00@12.75	12.25@12.75	11.50@12.50	11.50@12.00	11.50@12.25
Lambs (92 lbs. down).....	10.75@12.00	10.50@12.25	10.25@11.50	10.00@11.50	10.25@11.50
Lambs (all weights).....	9.00@10.75	8.00@10.25	8.50@10.25	7.50@10.00	8.50@10.25
Yearling wethers (110 lbs. down) medium-choice.....	8.00@10.25	7.50@10.00	7.00@9.50	8.25@10.00	7.00@9.50
Ewes (120 lbs. down) med.-ch.	4.50@5.50	4.00@5.00	4.25@5.00	4.50@5.50	4.25@5.50
Ewes (120-150 lbs.) med.-ch.	4.25@5.50	4.00@5.00	4.00@5.50	4.25@5.25	4.00@5.25
Ewes (all weights) cull-com.	2.25@4.50	1.50@4.00	1.75@4.25	1.75@4.50	1.50@4.25

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 26, 1929, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	7,496	3,803	17,573
Swift & Co.	7,541	4,742	16,399
Morris & Co.	8,839	3,750	4,507
Wilson & Co.	5,465	5,805	6,392
Anglo-Am. Prov. Co.	1,406	5,569
G. H. Hammond Co.	2,771	2,804
Libby, McNeill & Libby.	1,208
Brennan Packing Co.	7,354 hogs; Independent
2,114 hogs; Western Packing & Provision Co.
2,900 hogs; Agar Packing Co., 7,419 hogs; others.
25,145 hogs.
Totals: Cattle, 29,636; calves, 6,050; hogs,
79,754; sheep, 44,851.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,315	908	8,091	7,103
Cudahy Pkg. Co.	3,048	798	4,653	7,328
Forster Straub Co.	569
Morris & Co.	2,910	1,324	3,625	4,060
Swift & Co.	5,356	1,203	8,459	4,673
Wilson & Co.	4,573	691	6,087	6,393
Others	789	52	311	199
Total	22,458	5,036	31,136	29,757

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,079	12,544	5,893
Cudahy Pkg. Co.	4,625	8,218	7,284
Dold Pkg. Co.	1,672	5,839
Morris & Co.	2,667	211	2,436
Swift & Co.	4,711	6,738	6,814
Eagle Pkg. Co.	8
M. Glasstburg	1
Hoffman Bros.	60
Mayerowich & Vail	11
Omaha Pkg. Co.	61
J. Rife Pkg. Co.	14
J. Roth & Sons	90
So. Omaha Pkg. Co.	70
Lincoln Pkg. Co.	226
Morrell Pkg. Co.	118
Nagle Pkg. Co.	156
Schulze Pkg. Co.	254
Wilson & Co.	44
Others	14,931
Total	18,807	48,481	22,427

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,758	589	5,780	1,813
Swift & Co.	4,161	1,533	5,915	2,218
Morris & Co.	1,715	432	3,949
East Side Pkg. Co.	1,322	3,971
Am. Pkg. Co.	486	30	2,665	276
Hell Pkg. Co.	1,143
Krey Pkg. Co.	172	41	2,576	15
Others	5,288	714	8,878	2,630
Total	15,903	3,339	35,586	6,352

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	11,966	11,806
Armour and Co.	2,455	476	6,172	2,906
Morris & Co.	2,326	390	6,131	1,697
Others	4,507	757	8,285	4,731
Total	12,843	2,381	32,454	21,134

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,946	219	6,522	4,023
Armour and Co.	2,819	196	5,969	4,585
Swift & Co.	2,320	210	3,547	4,167
South Bros.	84
Others	2,472	52	11,419	4
Total	10,557	707	27,481	12,779

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,800	1,153	2,675	255
Wilson & Co.	1,851	1,111	2,652	149
Others	141	704
Total	3,792	2,264	6,031	404
Not including 500 cattle, 297 hogs and 319 sheep
bought direct

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,317	567	3,924	701
Jacob Dold Co.	425	21	3,059	12
Fred W. Dold	77	388
Wichita D. B. Co.	25
Dunn-Ostergard	110
Keefe-Le Stourgeon
Total	1,954	588	7,371	713
Not including 8,443 hogs bought direct

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,066	151	909	1,043
Armour and Co.	1,536	71	1,641	2,251
Blayney-Murphy Co.	342	40	787
Others	1,437	75	1,283	596
Total	4,401	337	4,080	3,890

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,808	4,516	26,013	13,355
Cudahy Pkg. Co.	645	1,136	227
Hertz Bros.	202	41
Swift & Co.	5,577	5,957	32,281	14,831
United Pkg. Co.	1,800	235
Others	925	20,526	16,295
Total	13,047	11,885	78,820	44,708

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,280	5,043	17,566	367
Swift & Co.	480
Corkran Hill	558
U.D.B. Co., N. Y.	36	964
The Layton Co.	83
Armour and Co.	866	2,495
Brown Bros.
N.Y.B.D.M. Co.
Others	408	358	228	293
Total	3,641	7,876	19,399	1,680

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	2,209	1,921	27,467	3,470
Kingman & Co.	1,190	578	16,576	652
Armour and Co.	531	25	2,369
Indpls. Abt. Co.	1,300	38	126
Hilgenberg Bros.	1,327
Brown Bros.	132	28	70	20
Schnusler Pkg. Co.	28	480
Riverview Pkg. Co.	20	145
Meier Pkg. Co.	80	10	237	4
Ind. Prov. Co.	50	352
Mass Hartman Co.	22	4
A. Wabnitz	8	45	57
Hoover Abt. Co.	6
Others	848	78	277	253
Total	6,437	2,727	49,479	4,582

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
J. B. Ireton	116	96	579
Ideal Pkg. Co.	5
S. W. Galt Sons.	42
J. Hilberg & Son	120	497
Gus. Juengling	177	146	71
E. Kahn's Sons Co.	1,222	336	5,140	864
Kroger & B. Co.	227	63	2,450
Lohrey Pkg. Co.	3	279
H. H. Meyer Co.	2,425
W. G. Rehn's Sons	143	69
A. Sander Pkg. Co.	7	1,084
J. Schlachter's Sons	168	202	213
J. F. Schroth Co.	6	2,783
John E. Stenger	282	139	31
F. Vogel & Son	9	5	413
C. A. Freund
Foreign	2,293	483	6,964	461
Total	4,773	1,544	22,126	2,099
Not including 284 cattle, 5,476 hogs and sheep
bought direct

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Oct. 26, 1929, with comparisons:

CATTLE.

	Week ended Oct. 26, 1929.	Prev. week.	Cor. week.
Chicago	29,636	30,542	29,801
Kansas City	22,458	22,386	18,402
Omaha (incl. calves)	18,867	18,476	17,910
St. Louis	15,903	14,710	14,549
St. Joseph	12,843	12,483	11,216
Sioux City	10,557	7,655	8,763
Oklahoma City	3,792	3,374	3,625
Wichita	1,954	1,570	2,238
Denver	4,401	3,582	4,495
St. Paul	13,047	10,322	13,661
Milwaukee	3,641	3,241	3,907
Indianapolis	6,437	6,596	5,268
Cincinnati	4,773	4,380	2,548
Total	148,300	139,257	135,894

HOGS.

	Week ended Oct. 26, 1929.	Prev. week.	Cor. week.
Chicago	79,754	83,815	148,400
Kansas City	31,136	27,687	40,265
Omaha (incl. calves)	48,481	50,447	36,062
St. Louis	35,386	31,301	43,850
St. Joseph	32,454	27,391	37,914
Sioux City	27,481	14,007	24,740
Oklahoma City	6,031	556	6,255
Wichita	7,371	1,021	14,013
Denver	4,080	18,419	5,509
St. Paul	78,820	38,688	96,707
Milwaukee	19,399	3,703	17,924
Indianapolis	49,479	11,109	46,524
Cincinnati	22,126	3,492	20,704
Total	441,988	224,526	508,807

SHEEP.

	Week ended Oct. 26, 1929.	Prev. week.	Cor. week.
Chicago	44,851	63,723	55,496
Kansas City	29,757	24,816	27,524
Omaha	22,427	44,337	25,853
St. Louis	6,352	26,924	7,111
St. Joseph	21,134	35,852	25,928
Sioux City	12,779	27,073	18,677
Oklahoma City	404	5,971	140
Wichita	713	7,540	691
Denver	3,890	6,808	24,164
St. Paul	44,708	63,405	45,520
Milwaukee	1,680	19,422	2,303
Indianapolis	4,582	39,763	10,174
Cincinnati	2,069	17,311	1,511
Total	195,376	381,105	244,952

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 21	31,005	3,634	48,354	17,700
Tues., Oct. 22	8,037	2,421	31,255	14,272
Wed., Oct. 23	11,391	2,251	22,119	16,104
Thurs., Oct. 24	6,463	1,829	25,581	16,194
Fri., Oct. 25	2,546	777	26,783	10,604
Sat., Oct. 26	300	100	9,500	3,000
This week	60,142	11,012	193,017	78,404
Previous week	57,534	11,123	134,637	93,141
Year ago	62,849	13,239	162,730	81,733
Two years ago	67,323	13,881	160,566	80,088
Total receipts for month and year to Oct. 26, with comparisons:

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 21	5,050	227	9,530	2,655
Tues., Oct. 22	4,547	14	4,879	3,394
Wed., Oct. 23	4,079	76	5,747	4,708
Thurs., Oct. 24	3,902	100	4,817	6,321
Fri., Oct. 25	1,480	104	4,305	7,228
Sat., Oct. 26	100	1,000	1,000
This week	18,258	551	30,288	25,306
Previous week	17,949	619	29,933	31,884
Year ago	16,842	533	26,730	26,012
Two years ago	23,786	948	36,144	24,723

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Oct. 26, 1929.	\$12.55	\$9.45	\$4.75	\$12.40
Previous week	13.95	9.55	4.50	12.80
1928	14.25	9.15	5.80	13.00
1927	14.00	9.70	5.65	14.00
1926	10.15	12.65	6.25	13.85
1925	11.15	11.05	7.35	15.00
1924	10.40	9.80	6.45	13.75
Av., 1924-1928	\$12.00	\$10.45	\$6.30	\$13.90

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Oct. 26, 1929.	51,800	132,700	53,400
Previous week	39,585	104,104	61,257
1928	46,067	133,000	55,721
1927	43,537	124,422	57,385
1926	62,051	90,628	67,597
1925	48,538	92,052	40,650
1924	47,924	252,011	64,404

*Saturday, Oct. 26, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and tops and average prices of hogs, with comparisons:

If economy in temperature control means anything at all to you, it should mean YORK Refrigeration and the advice of YORK engineers.



Where a steady thermometer indicates steady profits, choose dependable YORK Refrigeration, as so many markets have. Exactly controlled cold for store-room, cooler, counter cases and anywhere else—from one central plant.

Just a letter—and a YORK
engineer is on the job

Y O R K
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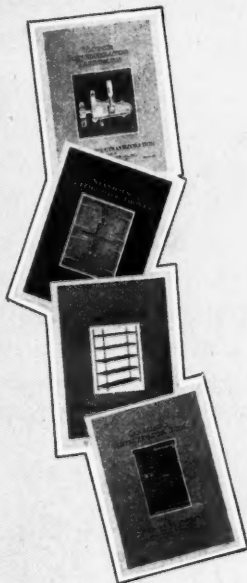
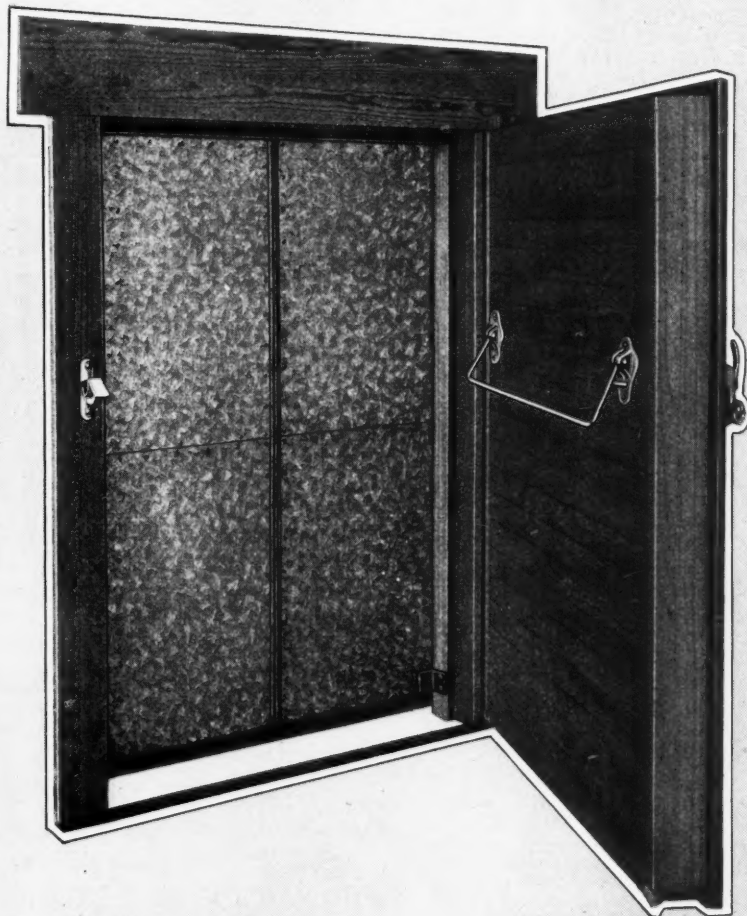
The Victor Auto Close Vestibule Door protects your temperature.

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No springs to replace or get out of order.

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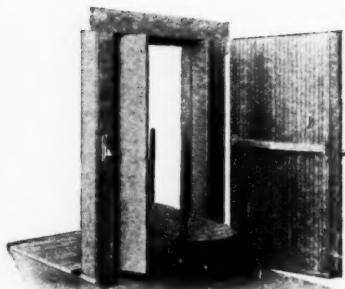
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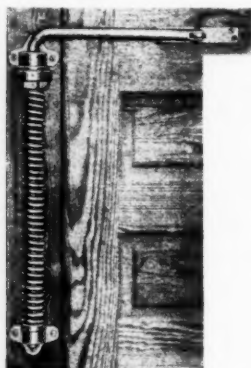
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Louis A. Roser, 254 W. First South, Salt Lake City, Utah
Southern States Insulating Co., 4th Floor Candler Annex, Atlanta, Ga.
H. T. Steffee, 930 Tchoupitoulas St., New Orleans, La.
Warren & Bailey Co., 214 E. Third St., Los Angeles, Cal.
Factory Supply Co., 2121 Ave. D, Birmingham, Ala.

End the losses at the busiest cold storage Doorways



Going Out—Just bump the truck into the armored double-swing doors and keep on going. These double-swing flapper doors operate the unlatching bar on the main door releasing door and throwing it open. The instant truck and man clear the doorway, gravity closes the double-swing doors.



The new, improved "Man-Size" Door Closer

For heavy cold storage doors of any make. Next best to the Stevenson "Door That Cannot Stand Open" for stopping losses. Note the roller-bearing arm, free bracket and heavier roller plate, making it exceptionally easy to operate, and long lasting.

No. 2—23"—for doors up to 2'6"—\$8.50 f. o. b. Chester.

No. 1—30"—for heavier doors — \$9.50 f. o. b. Chester.



TAKE the profits from busy doorways, but stop the losses. Put this patented "Door That Cannot Stand Open"* on duty—the speediest of all doors in closing the opening.

It prevents the inflow of warm air which coats pipes and causes mold—keeps in the cold dry air you pay to create. It has paid for itself in a single August. Cannot come to rest except in closed position; its flappers work by the unfailing force of gravity. No springs.

Let us send you the details.

*Can now be equipped with the new Patented WEDGETIGHT Fastener, if desired, at a slight additional price.

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STANDARD COLD STORAGE DOORS—TRACK DOORS—LITTLE PLATFORM ICE DOORS AND CHUTES

Ice and Refrigeration

Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

PROTECTING VALVE STEMS.

This little kink will interest engineers in general and refrigerating engineers in particular.

It is not uncommon in refrigerating plants to have certain valves on the system remain either closed or wide open for long periods. In such cases there is a possibility that the stems will become covered with a deposit which not only makes them work hard but injures the packing in the stuffing box.

In order to overcome this trouble some men have made possible trouble of a different kind for themselves later on by operating the valve to its full extent and winding strips of cloth, soaked in an oil and graphite mixture over the entire stem. After some considerable time the cloth may harden sufficiently to prevent its being compressed enough to allow the valve being closed completely and quickly.

A better method to use is to open the valve to its full extent, remove the handle, and slip a loose fitting spiral spring of thin wire with rings well apart from each other over the stem. Close the valve to make sure the spring will not be fully compressed when the valve is fully closed, then open the valve again and fill in around the spring with a mixture of oil and graphite just thick enough so that it will not run.

The valve can now be opened or closed repeatedly, or left open or closed for long periods and it will always remain in good condition. The spring will retain enough of the mixture to protect the stem after a number of closings and openings.—Refrigerating World.

TO DEVELOP QUICK FREEZING.

(Continued from page 27.)

During that time he developed and made practical installations of various rapid chilling and freezing processes, which brought him to America this fall.

Robert E. Kolbe, who is chiefly responsible for the Kolbe system of freezing, is a graduate of Rennsaeiler Polytechnic Institute, having a degree of mechanical engineering. His experiments and experience with quick freezing date back eight years or more, when freezing rapidly was just becoming widely discussed in the fishing industry. Both he and his brother, Carl F. Kolbe, who has been associated with him from the first in planning and promoting these systems, have been actively engaged in the fishing industry.

The Kolbe brothers offered their processes for public use about 18 months ago. Through their plant in the Quincy Market Cold Storage & Warehouse Company they processed the first quick-frozen fish fillets in Boston.

Mr. Bloom is so well known to the industry that his record needs no mention, except to say that he has led in the development of brine spray refrigeration and air conditioning.

REFRIGERATION NOTES.

A cold storage warehouse will be erected in San Antonio, Tex., by the Scooby Fireproof Storage Co.

V. B. Hall, Monett, Mo., has plans to install a cold storage department in a new warehouse to be erected in the near future.

A precooling plant will be erected in Cocoa, Fla., by the Nevins Fruit Co. The company also plans improvement to its plant at Titusville, Fla.

The Hollywood Ice & Cold Storage Co., Hollywood, Fla., is planning to enlarge its cold storage facilities.

The Hynes Ice & Cold Storage Co., Canon City, Colo., will erect a new plant in the near future.

The Merchants' Grocery Co., plans the erection of a new cold storage plant in Blytheville, Ark., in the near future.

The Natural Cold Storage Co., Timberville, Va., will erect an addition to its plant.

The erection of a cold storage plant in Mount Airy, N. C., is being planned. Among those interested are J. P. Lucas, G. Grant Isaacs and Col. Wade H. Harris, all of Charlotte, N. C.

The Southern United Ice Co., McComb, Miss., has started a building and enlargement project. The steam plant will be torn out and electric drive installed. New machinery will also be installed throughout.

M. L. Kessav is planning the erection of a cold storage plant in Fort Pierce, Fla.

The Butler Ice & Cold Storage Co., Butler, Ga., will remodel and enlarge its plant to double the capacity.

The Union Storage and Warehouse, Charlotte, S. C., will build an addition, to cost \$450,000, to its plant.

A cold storage unit will be added to the ice manufacturing plant of the Service Coal Co., Edinburg, Ind. The business was purchased recently.

Hollister, Calif., is to have a cold storage plant. It will be erected by the National Ice & Cold Storage Co., San Francisco.

Jones & Co., are to build a cold storage warehouse at Water and Main sts., Norfolk, Va. It will cost about \$300,000.

The Texas Ice & Refrigerating Co., Fort Worth, Tex., has let a contract for remodeling its plant. The alterations will cost about \$11,000.

The Sanitary Refrigerator Co., Fond du Lac, Wis., has leased the second floor of the Rock River Canning Co.'s new plant, and will use the space for storage.

Refrigeration equipment for the new \$100,000 Frawlet-Clark building at Third and Oak streets, Portland, Ore., will provide for up-to-date handling of poultry and farm produce through chilling and freezing.

MATERIAL HANDLING ACCIDENTS

Materials handling accidents form an important part of the total accident problem in the food industry, according to a paper by D. S. Beyer and Robert Clair, Liberty Insurance Co., read at the Annual Safety Congress. Their outstanding importance may be lost sight of due to the fact that they are buried under other headings in an accident classification, such as "slipping and tripping," "infection," "struck against object," etc.

Materials handling accidents, notably the hernia cases and back strains, will loom up more and more as the machine accidents are reduced and the general plant conditions improved, in any plant where heavy materials must be handled, unless definite steps are taken to minimize their occurrence.

These steps fall in two general classes: (1) Personal, and (2) Mechanical.

There is a tendency on the part of many plant superintendents and foremen to think of materials handling as being about the lowest form of labor, at which any husky looking "lumper" or helper may be placed without much consideration for his general fitness for the job.

As a matter of fact, the handling of heavy objects, some of which may weigh several hundred pounds, requires a considerable element of skill and the constant exercise of good judgment, if accidents are to be avoided.

In the first place, men who are to do such work should be given a thorough physical examination before they are hired or placed on the job to make sure that they have no latent hernia or other physical defect which will be accentuated by the work and result in a serious injury later which will be attributed to their materials handling activities.

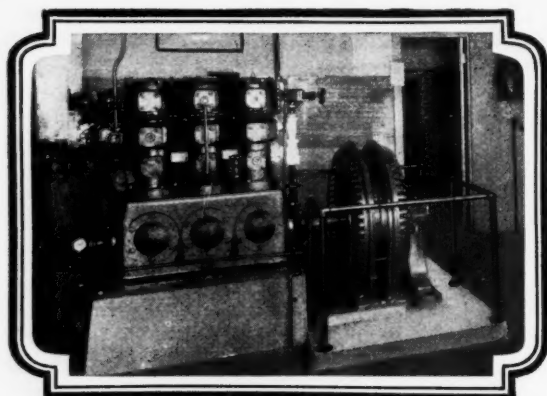
Consideration should also be given to the man's mental alertness and judgment, particularly if it is an individual job, without supervision.

Careful selection of employees for this work is just as important, and often more important than many of the other positions in a plant, if the accident record is to be kept down where it belongs.

It is fortunate, from the safety standpoint, that the use of mechanical means for handling heavy materials is increasing, and this practice should be employed wherever conditions warrant its use. We know that workers operating well-guarded machines are relatively safe, because in spite of the increasing use of mechanical methods, machine accidents are on the decrease.

Where the processes can be laid out so that raw materials are taken to the top of the building and then worked down to the lower floors for shipment, it is often possible to let gravity do most of the work of moving these materials from one floor to another, by means of conveyors, with very little handling.

Where heavy objects are to be lifted,



Lower Refrigeration Costs

MULTIPLE Effect Compressors, Internal Force Feed Lubrication, Constant high volumetric efficiency. Sturdy rigid construction.

These are a few reasons why the packing industry finds increased efficiency in **HOWE Refrigerating Machines**. Made in all capacities suitable for large packers and retail butchers.

HOWE ICE MACHINE CO.

2825 Montrose Ave.
Chicago

HOWE Dependable Refrigeration

a form of simple hoist, derrick, trolley, or chute will often eliminate most of the hazard of strains and hernias which are so difficult to treat and so expensive to handle after they occur.

We believe it is well worth while for every man who is interested in accident prevention in a plant to make a special study of the materials handling, starting at the point where the raw stock is received and ending where the finished product leaves the premises, to see whether the men and the machinery used are best fitted to keep the accident rate down.

CONDENSER COIL CORROSION.

Serious corrosion is likely to occur at the ends of the coils of atmospheric condensers where the coils are alternately wet and dry through the continual splashing of the water. The best way to prevent this trouble is first to scrape the coils of all rust and then paint the coil ends with bitumastic.

A strip of wet canvas should then be wound spirally on the coil over the bitumastic while it is still wet, the canvas wrapping extending from the headers of the condenser down the pipe to where it is continually wet.

When the wrapping is complete it should be given another coat of bitumastic and then a second layer should be coated with bitumastic. When dry, the ends of the coils will be completely protected from corrosion.—Refrigerating World.

IDEAS FOR FOOD PACKAGES.

Packaging trends in food products were discussed in a report recently prepared for its clients by **THE NATIONAL PROVISIONER**, in the course of which it said:

"In every retail field bulk products, unnamed and unknown, are becoming more and more difficult to sell. The buying public wants what they want when and where they want it, and in convenient form. Hams and sides of bacon, once sold off the butchers' shelves as mere meat, are now being merchandised, dressed up with wrappers and labels and sold under trade names. Bacon is even sliced for distribution on one-half and pound packages."

This, of course, indicates the general trend of all types of food products. The manufacturer, in order to maintain not only the public's but also the dealers' interest, must protect himself by offering the very best and most highly developed packaging possible.

Among others, the Campbell Paper Box Co. of South Bend, Ind., has equipped itself to develop packaging designs and ideas to the highest pitch. It is offering not only sturdily built containers, but also has a special creative and designing department for those whose products are adapted to packaging. Originality of design, plus an appetite-creating appeal, are important in modern packaging, and the Campbell Paper Box Co. renders this service to the food product manufacturer.



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BASKETS
THINK OF



Best, Lightest, Strongest

A. Backus, Jr. & Sons
Dept. N., DETROIT, MICH.

TRADE GLEANINGS

The Northern New York Packing Co. has announced its intention to build, at Pamela, near Watertown, a complete meat packing plant, which it expects to open by the first of January.

Adolph Gobel, Inc., recently leased, from the Butchers Dressed Meat Co., New York City, a plot of land on Fortieth street near Eleventh ave. to April, 1930, paying the lessors \$100,000 for the buildings on the premises.

Thomas H. Baird, George C. Hay and associates have purchased the assets of Burrard Packing Co., Vancouver, B. C. The Vancouver Livestock Exchange and the packing plant are to be merged and a customs abattoir is to be conducted.

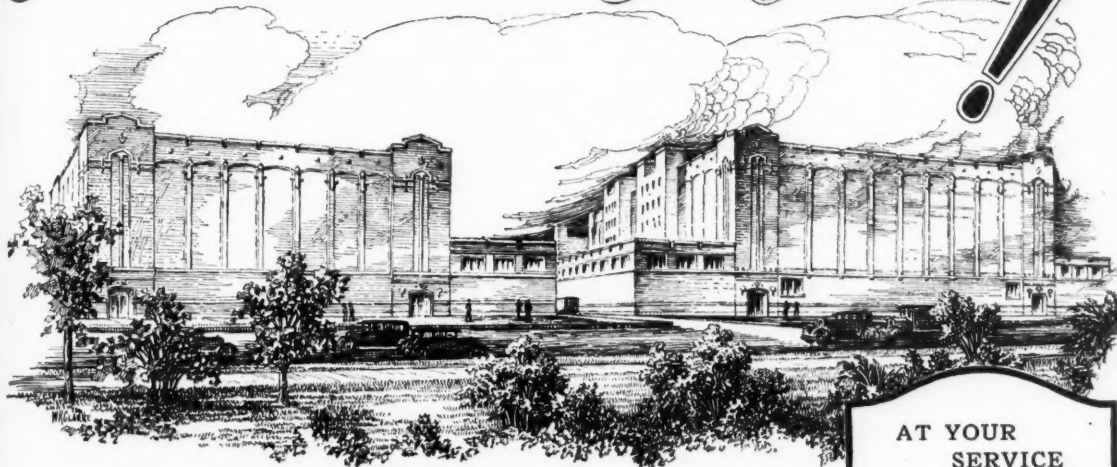
Armour and Company plan to erect an addition to their plant at Seventeenth st. and Jersey ave., Jersey City, N. J. More than 400 workers will be added. The new plant will take the place of the company's hog-killing establishment now in New York.

The Hansen Packing Co., the largest packing company in Montana, recently made an attractive display of meat and meat products in one of the large department stores in Helena. The exhibit, which included attractive little packages of home grown sliced bacon, fine sausages, boiled hams and fresh meat, attracted large crowds.

Among the many improvements recently made at the farm of the Winlock Meat Co., Winlock, Wash., operated by Cliff Rusher and E. J. Leveille, is a modern cement slaughter house, equipped with a steam plant and the latest machinery for the killing and preparing of meat animals. The plant will operate under state inspection.

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Make This Plant Your Annex!



**AT YOUR
SERVICE**

A complete curing
plant, manned and
equipped to render
superior curing
service

Establishment 953

Our Service Presents—

The Golden Key to Greater Profits More Volume—Less Overhead Expense

WHEN supplies are abundant and prices reasonable, make provision for a full line of meat products, standardized on the basis of our superior mild cure fresh cured to meet the requirements of your

particular trade. Buy in this greatest of world's markets the cuts and joints your trade requires. Let us store and cure them for you as needed.

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We can help you to increased sales and greater profits.

Advances, if desired.

Write us today of your needs—we will cooperate.



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Materials, Animal Feeds, Whale Guano
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On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

Chicago Section

O. F. Benz, general sales manager, DuPont Cellophane Co., was a visitor in Chicago this week.

S. C. Bloom, an industry authority on all matters pertaining to chilling, quick freezing and refrigeration, was out of the city this week on business.

Packers purchases of livestock at Chicago for the first four days of this week totaled 28,385 cattle, 6,741 calves, 70,482 hogs and 37,833 sheep.

Provision shipments from Chicago for the week ended Oct. 26, 1929, with comparisons, were as follows:

	Last wk.	Prev. wk.	1928.
Cured meats, lbs.	21,471,000	20,449,000	21,233,000
Fresh meats, lbs.	41,867,000	51,033,000	55,213,000
Lard, lbs.	10,219,000	16,080,000	9,621,000

Trade circles were echoing this week with comment on the most successful convention ever pulled off in the packing industry. It was the unanimous verdict that great things are happening in the industry which even a Wall street stock scare cannot obscure.

Walter Blumenthal, president of the United Dressed Beef Co., New York City, made one of his infrequent visits to Chicago this week. While here he did a little dignified electioneering for his celebrated brother-in-law, Judge Hugo Pam, one of Chicago's most distinguished jurists.

J. S. Hoffman, president of the J. S. Hoffman Co., Chicago and New York, is recuperating rapidly from his recent indisposition, and expects to be on duty at the old stand within a few days. Jake's friends have deluged him with flowers and calls during his stay at home.

Friends of Charles F. Kamrath of Bloom & Kamrath, Chicago—who left the early part of the month on a business trip to Russia, where he will collect data on which will be designed a number of meat plants for the Russian government—were pleased to hear that he arrived safely at Moscow. Mr. Kamrath is accompanied by Frank W. Marlow, formerly of the engineering staff of Armour and Company, and Mrs. Marlow.

PROUD OF BOARD OF TRADE.

"The Chicago Board of Trade never closes its doors, through sunshine or through gloom," writes L. Harry Freeman of Rumsey & Company, with the hectic events of the past week in mind. "Its physical equipment of man power and machinery enables it to function, regardless of the magnitude of the business, and under any and all conditions.

"It has, during the past week, executed orders on close to 200 million bushels of grain in one day. Executions have been prompt, and transactions reported instantaneously. The tape is never late. There have been no failures. And all this during a period of stock demoralization almost unpre-

cedented in normal times. This is a record to be proud of, individually and collectively."

GROCERY TRADE PRACTICES.

The second annual conference on grocery trade practices will be held in Washington, D. C., on November 8, after the close of the annual convention of the Associated Grocery Manufacturers of America, Inc. This conference will have to do primarily with measures for putting into full effect the trade practices agreed upon by the industry some time ago.

AGRICULTURE LAW ADVISER.

Judge Charles E. Winter of Casper, Wyo., has been appointed solicitor of the U. S. Department of Agriculture, succeeding R. W. Williams who has been solicitor since 1920. As solicitor of the department, Judge Williams will be the legal adviser of the secretary and will direct and supervise all law work for the department. He will take up the duties of his office early in November.

PERISHABLE FREIGHT HEARING.

The shippers' public hearing scheduled to be held by the National Perishable Freight Committee in Chicago, Ill., on October 30, as announced in the October 19 issue of THE NATIONAL PROVISIONER, has been postponed until November 12. The meeting will be held at committee headquarters, Room 308, Union Station Building, 516 West Jackson blvd., commencing at 10 A. M. The subjects listed previously will be considered.



D. J. DONOHUE.

Recently appointed to head the branch house and car route sales departments of the Cudahy Packing Co., with headquarters at Chicago.

Mr. Donohue has been in charge of the casings and dry sausage departments of the company for several years, and although a young man is an old-timer in the Cudahy service. He is one of the most highly-respected men in the trade.

MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection service are as follows:

Inspection granted—Wilson & Co., 837 Callowhill st., Philadelphia, Pa. Krainin's Food Products, Inc., 15 Livingston st., New York, N. Y. Harold H. Clapp, Inc., 1328 University ave., Rochester, N. Y. Daniel Strecker, 3449 Frankfort ave., Philadelphia, Pa.

Inspection withdrawn—Almar Stores Co., Philadelphia, Pa. *Geo. Hausmann & Sons, Inc., Philadelphia, Pa. *A. W. H. Bristol, Clarkston, Wash.

Inspection extended—E. M. Todd Co., Inc., Hermitage Road and Le'gh st., Richmond, Va., and Old Virginia Ham Co. Hygrade Food Products Corp., 195-199 Wilson ave., Brooklyn, N. Y., and same subsidiaries under Establishment *235.

Hygrade Food Products Corp., 2692-2696 Third ave., New York, N. Y., and same subsidiaries under Establishment *235.

Hygrade Food Products Corp., 74 East Fourth st., New York, N. Y., Palestine Brand Kosher Wurst Factory, Inc., and same subsidiaries under Establishment *235.

Hygrade Food Products Corp., 131-137 South Eighth st., Brooklyn, N. Y., Palestine Brand Kosher Wurst Factory, Inc., and same subsidiaries under Establishment *235.

Hygrade Food Products Corp., 454-458 North American st., Philadelphia, Pa., and same subsidiaries under Establishment *235.

Change in name—Deerfoot Farms Co., Newton st., Southboro, Mass., and Deerfoot Farm, instead of previous name.

Durkee Famous Foods, Inc., 3702 Iron st., Chicago, Ill.; the Troco Co., and the Glidden Food Products Co., instead of previous name.

*Hygrade Food Products Corp., 3854 South Morgan st., Chicago, Ill. and Western Packing and Provision Co., Allied Packers, Inc., Parker-Webb Co., Klink Packing Co., F. Schenk & Sons Co., Chas. Wolff Packing Co., Hygrade Provision Co., Inc., Carmen Kosher Provision Co., Inc., Bronx Provision Corporation of New York, Chris. Grozinger Corporation of New York, and B. S. Pincus, instead of previous name and subsidiaries.

*Hygrade Food Products Corp., Wheeling, W. Va., and same subsidiaries under Establishment *235, instead of previous name and subsidiaries.

*Hygrade Food Products Corp., 216-236 North Quincy st., Topeka, Kan., and same subsidiaries under Establishment *235, instead of previous name and subsidiaries.

*Hygrade Food Products Co., 50 Depot st., Buffalo, N. Y., and same subsidiaries under Establishment *235, instead of previous name and subsidiaries.

*Hygrade Food Products Corp., 2811 Michigan ave., Detroit, Mich., and same subsidiaries under Establishment *235, instead of previous name and subsidiaries.

*Conducts slaughtering.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
Oct. 31, 1929.

Regular Hams.		S. P.	
Green.			
8-10	18	10 1/2	
10-12	18	10 1/2	
12-14	18	10 1/2	
14-16	18	10 1/2	
16-18	18 @ 10 1/4	10 1/2	
18-20	18	10 1/2	
20-22	18	10 1/2	

S. P. Boiled Hams.

H. Ham.		Select.	
16-18	17	17 1/2	
18-20	17	17 1/2	
20-22	17	17 1/2	

Skinned Hams.

Green.		S. P.	
10-11	17 1/2	18 1/2	
11-12	17 1/2	18 1/2	
12-13	17 1/2	18 1/2	
13-14	17 1/2	18 1/2	
14-15	17 1/2	18 1/2	
15-16	17 1/2	18 1/2	
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21-22	17 1/2	18 1/2	
22-23	17 1/2	18 1/2	
23-24	17 1/2	18 1/2	
24-25	17 1/2	18 1/2	
25-26	17 1/2	18 1/2	
26-27	17 1/2	18 1/2	
27-28	17 1/2	18 1/2	
28-29	17 1/2	18 1/2	
29-30	17 1/2	18 1/2	

Picnics.

Green.		S. P.	
4-6	13 1/2	14 1/2	
6-8	13 1/2	14 1/2	
8-10	12 1/2	13 1/2	
10-12	12 1/2	13 1/2	
12-14	12 1/2	13 1/2	

Bellies.*

Green.		Cured.	
6-8	17 1/2	18 1/2	
8-10	17 1/2	18 1/2	
10-12	17 1/2	18 1/2	
12-14	17 1/2	18 1/2	
14-16	17 1/2	18 1/2	
16-18	17 1/2	18 1/2	

*Square Cut and Seedless.

D. S. Bellies.

Clear.		Rib	
14-16	11 1/2	11 1/2	
16-18	11 1/2	11 1/2	
18-20	11 1/2	11 1/2	
20-22	11 1/2	11 1/2	
22-24	11 1/2	11 1/2	
24-26	11 1/2	11 1/2	
26-28	11 1/2	11 1/2	
28-30	11 1/2	11 1/2	
30-32	11 1/2	11 1/2	
32-34	11 1/2	11 1/2	
34-36	11 1/2	11 1/2	
36-38	11 1/2	11 1/2	
38-40	11 1/2	11 1/2	

D. S. Fat Backs.

S 1/2		S 1/2	
8-10	10 1/2	10 1/2	
10-12	10 1/2	10 1/2	
12-14	10 1/2	10 1/2	
14-16	10 1/2	10 1/2	
16-18	10 1/2	10 1/2	
18-20	10 1/2	10 1/2	
20-22	10 1/2	10 1/2	

D. S. Rough Ribs.

11 1/4 n		11 n	
45-50	11 1/4 n	11 n	
50-55	11 n	10 3/4 n	
55-60	10 3/4 n	10 1/2 n	
60-65	10 1/2 n	10 1/4 n	
65-70	10 1/4 n	10 1/2 n	
70-75	10 1/2 n	10 1/4 n	

Other D. S. Meats

Extra short clears.	35-45	13	
Extra short ribs.	35-45	13	
Regular plates	4-6	10 1/2	
Clear plates	4-6	8 1/2	
Jowl butts		9	

FUTURE PRICES.

SATURDAY, OCTOBER 26, 1929.

LARD—		Open.		High.		Low.		Close.	
Oct.	10.57 1/2	10.57 1/2	10.57 1/2	10.57 1/2	10.57 1/2	10.57 1/2	10.57 1/2	10.57 1/2	10.57 1/2
Nov.	10.62 1/2	10.62 1/2	10.62 1/2	10.62 1/2	10.62 1/2	10.62 1/2	10.62 1/2	10.62 1/2	10.62 1/2
Dec.	10.85 1/2	10.85 1/2	10.85 1/2	10.85 1/2	10.85 1/2	10.85 1/2	10.85 1/2	10.85 1/2	10.85 1/2
Jan.	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2
Mar.	11.65	11.65	11.65	11.65	11.65	11.65	11.65	11.65	11.65
May	11.65	11.65	11.65	11.65	11.65	11.65	11.65	11.65	11.65

CLEAR BELLIES—		Open.		High.		Low.		Close.	
Oct.	10.70ax	10.70ax	10.70ax	10.70ax	10.70ax	10.70ax	10.70ax	10.70ax	10.70ax
Nov.	10.90ax	10.90ax	10.90ax	10.90ax	10.90ax	10.90ax	10.90ax	10.90ax	10.90ax
Dec.	11.20	11.20	11.20	11.20	11.20	11.20	11.20	11.20	11.20
Jan.	11.70ax	11.70ax	11.70ax	11.70ax	11.70ax	11.70ax	11.70ax	11.70ax	11.70ax
Mar.	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax
May	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax	12.30ax

SHORT RIBS—		Open.		High.		Low.		Close.	
Oct.	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax

MONDAY, OCTOBER 28, 1929.

LARD—		Open.		High.		Low.		Close.	
Oct.	10.55	10.55	10.55	10.55	10.55	10.55	10.55	10.55	10.55
Nov.	10.55	10.55	10.55	10.55	10.55	10.55	10.55	10.55	10.55
Dec.	10.75	10.75	10.75	10.75	10.75	10.75	10.75	10.75	10.75
Jan.	11.30	11.30	11.30	11.30	11.30	11.30	11.30	11.30	11.30
Mar.	11.40	11.40	11.40	11.40	11.40	11.40	11.40	11.40	11.40
May	11.62 1/2	11.62 1/2	11.62 1/2	11.62 1/2	11.62 1/2	11.62 1/2	11.62 1/2	11.62 1/2	11.62 1/2

CLEAR BELLIES—		Open.		High.		Low.		Close.	
Oct.	10.70	10.70	10.70	10.70	10.70	10.70	10.70	10.70	10.70
Nov.	10.90	10.90	10.90	10.90	10.90	10.90	10.90	10.90	10.90
Dec.	11.10	11.10	11.10	11.10	11.10	11.10	11.10	11.10	11.10
Jan.	11.55	11.55	11.55	11.55	11.55	11.55	11.55	11.55	11.55
Mar.	12.20	12.20	12.20	12.20	12.20	12.20	12.20	12.20	12.20
May	12.20	12.20	12.20	12.20	12.20	12.20	12.20	12.20	12.20

TUESDAY, OCTOBER 29, 1929.

LARD—		Open.		High.		Low.		Close.	
Oct.	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2
Nov.	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2	10.47 1/2
Dec.	10.60 1/2	10.60 1/2	10.60 1/2	10.60 1/2	10.60 1/2	10.60 1/2	10.60 1/2	10.60 1/2	10.60 1/2
Jan.	11.17 1/2	11.17 1/2	11.17 1/2	11.17 1/2	11.17 1/2	11.17 1/2	11.17 1/2	11.17 1/2	11.17 1/2
Mar.	11.00	11.00	11.00	11.00	11.00	11.00	11.00	11.00	11.00
May	11.47 1/2	11.47 1/2	11.47 1/2	11.47 1/2	11.47 1/2	11.47 1/2	11.47 1/2	11.47 1/2	11.47 1/2

CLEAR BELLIES—		Open.		High.		Low.		Close.	
Oct.	10.50ax	10.50ax	10.50ax	10.50ax	10.50ax	10.50ax	10.50ax	10.50ax	10.50ax
Nov.	10.65n	10.65n	10.65n	10.65n	10.65n	10.65n	10.65n	10.65n	10.65n
Dec.	10.85n	10.85n	10.85n	10.85n	10.85n	10.85n	10.85n	10.85n	10.85n
Jan.	11.40	11.40	11.40	11.40	11.40	11.40	11.40	11.40	11.40
Mar.	12.00	12.00	12.00	12.00	12.00	12.00	12.00	12.00	12.00
May	12.00	12.00	12.00	12.00	12.00	12.00	12.00	12.00	12.00

SHORT RIBS—		Open.		High.		Low.		Close.	
Oct.	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax	11.00ax

WEDNESDAY, OCTOBER 30, 1929.

LARD—		Open.		High.		Low.		Close.	
Oct.	10.30	10.37 1/2	10.30	10.37 1/2	10.30	10.37 1/2	10.30	10.37 1/2	10.30
Nov.	10.30	10.37 1/2	10.30	10.37 1/2	10.30	10.37 1/2	10.30	10.37 1/2	10.30
Dec.	10.52 1/2	10.55	10.52 1/2	10.55	10.52 1/2	10.55	10.52 1/2	10.55	10.52 1/2
Jan.	11.02 1/2	11.10	11.02 1/2	11.10	11.02 1/2	11.10	11.02 1/2	11.10	11.02 1/2
Mar.	11.00	11.22 1/2	11.00	11.22 1/2	11.00	11.22 1/2	11.00	11.22 1/2	11.00
May	11.35	11.40	11.35	11.40	11.35	11.40	11.35	11.40	11.35

CLEAR BELLIES—		Open.		High.		Low.		Close.	
Oct.	10.50n	10.50n	10.50n	10.50n	10.50n	10.50n	10.50n	10.50n	10.50n
Nov.	10.50n	10.50n	10.50n	10.50n	10.50n	10.50n	10.50n	10.50n	10.50n
Dec.	10.85n	10.85n	10.85n	10.85n	10.85n	10.85n	10.85n	10.85n	10.85n
Jan.	11.25	11.27 1/2	11.25	11.27 1/2	11.25	11.27 1/2	11.25	11.27 1/2	11.25
Mar.	11.90	11.90	11.90	11.90	11.90	11.90	11.90	11.90	11.90
May	11.87 1/2	11.87 1/2	11.87 1/2	11.87 1/2	11.87 1/2	11.87 1/2	11.87 1/2	11.87 1/2	11.87 1/2

THURSDAY, OCTOBER 31, 1929.

THURSDAY, OCTOBER 31, 1929.				
LARD—				
Oct.	10.40ax
Nov.	... 10.47 1/2	10.52 1/2	10.37 1/2	10.40
Dec.	... 10.60	10.67 1/2	10.50	10.50
Jan.	... 11.12 1/2	11.27 1/2 =	11.05	11.05 =

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week end, Oct. 30, 1929.	Cor. week, 1928.
Prime native steers	25 @ 26	26 @ 27
Good native steers	23 1/2 @ 24 1/2	25 @ 26
Medium steers	22 1/2 @ 23 1/2	23 1/2 @ 24 1/2
Hefers, good	19 @ 20	19 1/2 @ 20 1/2
Cows	14 1/2 @ 15 1/2	15 1/2 @ 16 1/2
Hind quarters, choice	30 @ 31	29 @ 30
Fore quarters, choice	20 @ 21	22 @ 23

Beef Cuts.

Steer loins, No. 1	44	45
Steer loins, No. 2	43	44
Steer short loins, No. 1	46	47
Steer short loins, No. 2	45	46
Steer loin ends (hips)	32	33
Steer loin ends, No. 2	31	32
Cow loins	27	28
Cow short loins	32	33
Cow loin ends (hips)	29	30
Steer ribs, No. 1	28	29
Steer ribs, No. 2	28	29
Cow ribs, No. 2	28	29
Cow ribs, No. 3	14	15
Steer rounds, No. 1	20	21
Steer rounds, No. 2	19 1/2	20 1/2
Steer chuck, No. 1	20	21
Steer chuck, No. 2	20	21
Cow rounds	16	17
Cow chuck	16 1/2	17 1/2
Steer plates	14	15
Medium plates	12	13
Briskets, No. 1	11	12
Steer navel ends	11 1/2	12 1/2
Cow navel ends	11	12
Fore shanks	12 1/2	13 1/2
Hind shanks	10	11
Strip loins, No. 1, bulk	60	61
Strip loins, No. 2	50	51
Sirloin butts, No. 1	60	61
Sirloin butts, No. 2	55	56
Beef tenderloins, No. 1	75	76
Beef tenderloins, No. 2	70	71
Rump butts	25	26
Pump steaks	27	28
Shoulder chops	20	21
Hanging tenderloins	20	21

Beef Products.

Brains (per lb.)	12	13
Hearts	14	15
Tongues, 440's	35	36
Sweetbreads	42	43
Ox-tails, per lb.	15	16
Fresh tripe, plain	7	8
Fresh tripe, H. C.	10	11
Kidneys, per lb.	17	18
	14	15

Veal.

Choice carcass	22	23
Good carcass	15	16
Good backs	15	16
Medium backs	13	14

Veal Products.

Brains, each	12	13
Sweetbreads	42	43
Calf livers	45	46

Lamb.

Choice lambs	24	25
Medium lambs	21	22
Choice saddles	30	31
Medium saddles	28	29
Choice fores	18	19
Medium fores	17	18
Lamb chops, per lb.	16	17
Lamb tongues, per lb.	16	17
Lamb kidneys, per lb.	16	17

Mutton.

Heavy sheep	9	10
Light sheep	12	13
Heavy saddles	12	13
Light saddles	10	11
Heavy fores	16	17
Light fores	14	15
Mutton legs	18	19
Mutton loins	15	16
Mutton stew	8	9
Sheep tongues, per lb.	16	17
Sheep heads	12	13

Fresh Pork, Etc.

Pork loins, 8 to 10 lbs. av.	23 1/2	24
Picnic shoulders	16	17
Skinned shoulders	15	16
Tenderloins	47	48
Shank ribs	15	16
Back fat	14 1/2	15 1/2
Boiled hams	20	21
Hocks	12	13
Tails	12	13
Neck bones	11 1/2	12 1/2
Slip bones	14	15
Blade bones	14	15
Pigs' feet	7	8
Kidneys, per lb.	11	12
Livers	9	10
Brains	14	15
Ears	7	8
Snouts	7	8
Heads	10	11

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	29
Country style sausage, fresh in link	22
Country style sausage, fresh in bulk	20
Country style sausage, smoked	24
Frankfurts in sheep casings	23
Frankfurts in hog casings	22
Bologna in beef bungs, choice	19
Bologna in cloth, paraffined, choice	16 1/2
Bologna in beef middles, choice	18 1/2
Liver sausage in hog bungs	18
Smoked liver sausage in hog bungs	25
Liver sausage in beef rounds	14
Head cheese	28
New England luncheon specialty	28
Minced luncheon specialty	21
Tongue sausage	24
Blood sausage	18
Polish sausage	20 1/2
Souse	16

DRY SAUSAGE.

Cervelat, choice, in hog bungs	49
Thuringer Cervelat	26
Farmer	33
Holsteiner	31
B. C. Salami, choice	49
Milano Salami, choice, in hog bungs	49
B. C. Salami, new condition	28
Prisner, choice, in hog middles	44
Genoa style Salami	54
Pepperoni	42
Mortadella, new condition	26
Capicola	55
Italian style hams	42
Virginia hams	55

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$7.25
Large tins, 1 to crate	8.25
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	8.50
Large tins, 1 to crate	9.50
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate	8.00
Large tins, 1 to crate	9.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50

SAUSAGE MATERIALS.

Regular pork trimmings	12
Special lean pork trimmings	16 1/2
Extra lean pork trimmings	18
Neck bone trimmings	11 1/2
Pork cheek meat	11 1/2
Pork hearts	12
Native boneless ball meat (heavy)	16
Boneless chucks	14
Shank meat	13
Beef trimmings	11 1/2
Beef hearts	9
Beef cheeks (triangular)	9 1/2
Dressed canners, 300 lbs. and up	10 1/2
Dressed canners, 350 lbs. and up	11
Dr. bologna bulls, 5000/700 lbs.	13 1/2
Beef tripe	5 1/2
Cured pork tongues (canner trim)	15 1/2

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:	
Domestic round, 180 pack	35
Domestic round, 140 pack	42
Wide export rounds	40
Medium export rounds	40
Narrow export rounds	55
No. 1 weasands	16
No. 2 weasands	10
No. 1 hangers	32
No. 2 hangers	25
Regular middles	1.00 @ 1.05
Selected wide middles	2.35
Dried bladders:	
12/15	2.00
10/12	1.60
8/10	1.25
6/8	.85
Hog casings:	
Narrow, per 100 yds.	2.75
Narrow, special, per 100 yds.	2.00
Medium, regular, per 100 yds.	1.50 @ 1.25
Wide, per 100 yds.	1.00
Extra wide, per 100 yds.	2.00
Export bungs	.33 @ .34
Large prime bungs	.22 @ .23
Medium prime bungs	.16 @ .17
Small prime bungs	.12 @ .13
Middles	.18 @ .20
Stomachs	.8 @ 1.0

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$15.00
Honeycomb tripe, 200-lb. bbl.	20.00
Pocket honeycomb tripe, 200-lb. bbl.	21.00
Pork feet, 200-lb. bbl.	15.00
Pork tongues, 200-lb. bbl.	79.00
Lamb tongues, long cut, 200-lb. bbl.	58.00
Lamb tongues, short cut, 200-lb. bbl.	71.00

BARRELED PORK AND BEEF.

Mess pork, regular	\$26.00
Family back pork, 24 to 34 pieces	33.00
Family back pork, 35 to 45 pieces	33.00
Clear back pork, 40 to 50 pieces	25.00
Clear plate pork, 25 to 35 pieces	19.00
Brisket pork	21.50
Pean pork	20.00
Plate beef	29.00
Extra plate beef, 200 lb. bbls.	30.00

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.57 1/2 @ 1.60
Oak pork barrels, black iron hoops	1.85 @ 1.87 1/2
Ash pork barrels, galv. iron hoops	1.77 1/2 @ 1.80
White oak ham tierces	3.12 1/2 @ 3.15
Red oak ham tierces	2.42 1/2 @ 2.45
White oak ham tierces	2.02 1/2 @ 2.05

OLEOMARGARINE.

Highest grade natural color animal fat	
margarine in 1-lb. cartons, rolls or	
prints, f.o.b. Chicago	25
White animal fat margarines in 1-lb.	
cartons, rolls or prints, f.o.b. Chicago	20 1/2
Nut. 1-lb. cartons, f.o.b. Chicago	17
(30 and 60-lb. solid packed tubs, 1c	
per lb. less.)	
Pastry, 60 lb. tubs, f.o.b. Chicago	15

DRY SALT MEATS.

Extra short ribs	10 1/2
Extra short ribs	10 1/2
Short clear middles, 60 lb. avg.	14 1/2
Clear bellies, 18 to 20 lbs.	10 1/2
Clear bellies, 14 to 16 lbs.	11 1/2
Rib bellies, 20 to 25 lbs.	10 1/2
Rib bellies, 25 to 30 lbs.	10 1/2
Fat backs, 10 to 12 lbs.	8 1/2
Fat backs, 14 to 16 lbs.	11
Regular plates	10 1/2
Butts	9

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 to 16 lbs.	25
Fancy skd. hams, 14 to 16 lbs.	26
Standard reg. hams, 14 to 16 lbs.	22 1/2
Picnics, 4 to 8 lbs.	20
Fancy bacon, 6 to 8 lbs.	31 1/2
Standard bacon, 6 to 8 lbs.	26 1/2
No. 1 beef ham sets, smoked	47
Insides, 8 to 12 lbs.	41
Outsides, 5 to 9 lbs.	41
Knuckles, 5 to 9 lbs.	43
Cooked hams, choice, skin on, fattened	35
Cooked hams, choice, skinned, fattened	35
Cooked picnics, skin on, fattened	25 1/2
Cooked picnics, skinned, fattened	26 1/2
Cooked loin roll, smoked	47

ANIMAL OILS.

Prime edible lard oil	14
Headlight burning oil	12 1/2
Prime W. S. lard oil	12 1/2
Extra W. S. lard oil	12 1/2
Extra lard oil	11 1/2
Extra No. 1 lard oil	10 1/2
No. 1 lard oil	10 1/2
No. 2 lard oil	10 1/2
Acidless tallow oil	10 1/2
20 D. C. T. neatfoot	17 1/2
Pure neatfoot oil	13 1/2
Special neatfoot oil	12 1/2
Extra neatfoot oil	11 1/2
No. 1 neatfoot oil	11 1/2
Oil weighs 7 1/2 lbs. per gallon. Barrels contain	
about 50 gals. each. Prices are for oil in barrels.	

LARD.

Prime steam	10.40
Prime steam, loose	10.27 1/2
Kettle rendered, tierces	11.25
Refined lard, boxes, N. Y.	11.87 1/2
Leaf, raw	12.50
Neutral, in tierces	12.50
Compound, acc. to quantity	11 1/2 @ 11 3/4

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces	10 1/2
Oleo stocks	9 1/2 @ 10
Prime No. 1 oleo oil	8 1/2
Prime No. 2 oleo oil	8 1/2
Prime No. 3 oleo oil	8 1/2
Prime oleo stearine, edible	10 1/2

TALLOWES AND GREASES.

Edible tallow, under 1% acid, 45 titro.	9
Prime packers tallow	8 1/2
No. 1 tallow, 10% f.f.a.	7 1/2 @ 8
No. 2 tallow, 40% f.f.a.	6 1/2 @ 6 3/4
Choice white grease	8 1/2 @ 8 3/4
A-White grease, max. 5% acid	7 1/2 @ 7 3/4
B-White grease, max. 5% acid	7 @ 7 1/2
Yellow grease, 10 to 15% f.f.a.	6 1/2 @ 7
Brown grease, 40% f.f.a.	6 1/2 @ 6 3/4

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, nom. prompt	7 1/4 @ 7 3/4
White, deodorized, in bbls., c.a.f. Cugo. 10 1/2 @ 10 3/4	
Yellow, deodorized, in bbls.	10 1/4 @ 10 1/2
Soap stock, 50% f.f.a., f.o.b.	2 1/2 @ 2 3/4
Corn oil, in tanks, f.o.b. mills	7 1/2 @ 8
Soya bean, f.o.b. mill	9 1/2 @ 10
Cocanut oil, seller's tanks, f.o.b. coast	6 1/2 @ 7
Refined in bbls., c.a.f. Chicago, nom.	9 1/2 @ 9 3/4

SPICES.

(These prices are basis f.o.b. Chicago.)

	Wholesale	Ground
Allspice	20 1/2	30
Cinnamon	14	18
Cloves	32	38
Coriander	6	8
Ginger	32	38
Mustard	1.00	1.05
Pepper, black	33 1/2	36 1/2
Pepper, Cayenne	40	40
Pepper, red	24	24
Pepper, white	54	57

Retail Section

Better Selling Is Retailers' Biggest Task for the Future

What is the major task that the retailer, and especially the retail meat dealer, must face in the future?

And, knowing what he must do to "keep up with the procession," how is he going to do it?

The biggest job that all retailers must face and are already facing is that of bettering their merchandising methods.

In short, they must abandon the "storekeeper" policies and methods of the past and get down to a rock bottom of efficient salesmanship if they are going to stand the pace of modern competition. This competition, sharp in all lines of business, is especially severe in the retail field.

The retail meat dealer of today must not only keep up with the times but he must recognize and take advantage of changing trends of merchandise, customer preference and selling. If he doesn't, he will fall behind and eventually be eliminated.

And — continuously — he must adopt and follow a sales promotion program of better selling.

Any such sales promotion plan includes, among other factors, a close study of merchandise, judicious buying, the employment of well-paid and competent salesmen, distinctive advertising and displays, and the use of special stock offerings.

This is the first of a series of three articles written especially for THE NATIONAL PROVISIONER dealing with the need for and methods of conducting successful retail sales promotional efforts. Although the scope of the articles is general, retail meat dealers will find in them much that will assist them to increase their sales of meats.

In this article the author emphasizes the necessity of a definite plan for stimulating sales.

Retailer Must Reorganize

By E. J. Clary.

Any retail merchant, in any line, who fails to recognize the changing conditions in his markets and in his business is falling behind the procession.

Every so often—every ten years—retailers find themselves confronted with a major problem to solve and new nuts to crack. These do not appear suddenly on the business horizon; rather, they come on slowly but surely.

In the past we had modern methods of display, then retail advertising, more efficient accounting methods, and, finally, multiple store operation.

Now we have the most important and far-reaching of all. It confronts the owner of the smallest store as well as the owner of the biggest and in every part of the country.

The great change in the job of the retailer is the necessity to go out after the customer and sell goods by means of efficient and aggressive salesmanship.

"Storekeeper" Is Out of Date.

In theory, every retailer will claim that he is engaged in the sale of merchandise. But it never has been a retail tradition to engage in selling as selling is engaged in by jobbers, manufacturers and specialty agents.

The retailer has been content to supply a demand. And there are a dozen present-day conditions which are going to force him into doing something more than "storekeeping."

The reasons are not hard to find. The most efficient of our American retailers make for success or failure through the application of wise buying, sensible displaying, prompt and courteous service and *timid advertising*.

Need New Business Principles.

If there is anything certain in the retail business today it is the fact that a whole new principle of getting business is needed and that the dealer who is first into the breach is the one who is going to rake in the biggest profits.

"Storekeeping" must give way to

Better Selling Is a Matter of Planning

Intensive competition in the retail field demands that meat retailers better their selling methods.

To do this, close attention must be paid at all times to purchasing, buying habits, customer preferences, store arrangement and other factors.

In other words, a definite plan of sales promotional effort must be adopted and followed. Such a plan will include:

- 1—Thorough knowledge of the local market.
- 2—Constructive and productive advertising.
- 3—Distinctive stock display.
- 4—Interesting merchandise, interestingly shown.
- 5—Intelligent salesmanship on the floor.
- 6—Proper inducements to buy.

salesmanship and what we know today as "sales promotion."

Looking about us, all over the country, we see the jobber and the manufacturer going out after the buyer along tested and productive lines, introducing new ideas to win public attention and to get and hold public approval. Only the retailer sits back and waits for the customer to show up.

This writer has traveled for years from one end of the country to the other studying the ways and ideas of retail merchants. And only a small proportion of them seem to feel that their business is anything but what used to be known as "storekeeping."

In this first article we aim to point out the why and the wherefore. In subsequent articles to appear in THE NATIONAL PROVISIONER we will give the ideas and experiences of progressive dealers in regard to the new selling job.

Why New Attitude Is Needed.

For several reasons, a new attitude on the part of the dealer is needed. The factors which have made this necessary are:

- 1—Growing competition.
- 2—Changing character of competition.
- 3—Changes brought about by transportation improvements.
- 4—Changing viewpoint of the consumer or public.
- 5—Changing buying habits of the general public.

It may be held that the retailer has no opportunity—no established medium—by which he can reach out through his front window and draw in more buyers for his wares. It may be held that he has done all he can when he advertises to a reasonable extent, buys to suit his local market and displays with taste; when he gives courteous service and applies counter selling.

To some extent this may be true. No one will claim that the retailer can afford to send out salesmen to bring the buyer into the store. No one will claim that he can get out on the sidewalk and "bark" for trade among the passersby.

But there are ways in which he can aggressively reach out for business in a degree never realized before in the history of retailing.

Store Distinction Is Rare.

One of the outstanding features of American retailing at present is the tendency to "follow the leader." We find that one shop or store is very much like another, not necessarily in fixtures or furnishings or even in stock and

stock arrangement, but primarily in personal matters such as handling people on the floor, in merchandising policies, in advertising appeal and in display.

How often do we find a store with an entirely new note—one that stands out and makes for distinction and rouses the interests of its potential trade by sales promotion activities? Very seldom; but we do find them, and often enough to prove the point upon which these statements are based.

Too many retailers are engaged in "making a study" of their business—not their own particular store but of the business in which they are engaged. The outstanding stores in the trade are those which have been studied by the management individually as to:

Studies Which Lead to Success.

- 1—Particular local market conditions.
- 2—Special ways of drawing trade.
- 3—Special ways of increasing the sales unit, based on local buying habits and local needs.
- 4—Merchandising policies that suit local conditions.
- 5—Making it interesting to buy from them.

To reason that all retailers in a given line have the identical conditions to face in their respective localities is untrue. And this appears to be at the bottom of the trouble.

Those dealers who study their own conditions in addition to studying their business field in general are the ones who are getting the lion's share of local trade and forging ahead to greater profits.

Upon this general proposition the retailer can engage and is engaging in progressive sales promotion, and where he is doing it he is getting results. He is not alone bringing more buyers over his threshold, but he is selling them more goods once they get over.

He has given up store keeping for salesmanship. And beside this matter, the other problems of the retail business for the next few years fade into insignificance.

From coast to coast this idea now is taking hold. Much credit is due to manufacturers and jobbers, who are firm believers in selling promotion. Anyone with his ear to the ground can get the drift and can profit by getting the new view of retail business in general.

In other words, what is needed is a new conception of retail selling, based upon conditions of today. It can be supplied by several thousand merchants scattered throughout the country who have been the first to see the light and to unhesitatingly profit by it.

In a future article the author will discuss the elements of a successful sales promotion plan.

WALES VISITS MEAT MARKET.

The Prince of Wales made a tour of the Smithfield meat market in London recently and inspected the system by which home-killed beef is marked and graded under the national stamp. "In the interests of British agriculture, and as a farmer myself, I hope London butchers will take full advantage of this system," he said.

The Prince marked some sides of British beef and advised English housewives to ask for "home-grown" meats and "see that they got them."

NEW 1930 COOK BOOK READY.

A new meat cook book for 1930 which retailers and wholesalers may secure at cost price for distribution among their customers as a holiday gift is announced by the National Live Stock and Meat Board.

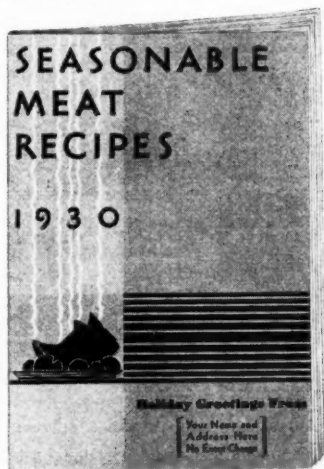
The new book, 5½ x 8 in. in size, has an unusually attractive colored cover of modern design and contains thirty-two pages presenting an excellent new collection of recipes for beef, veal, pork and lamb, together with other valuable information on meat for the housewife.

"Seasonable Meat Recipes" is the title of this new and different publication. The Board is making it available at only \$4.80 per hundred in any quantity, which is the actual cost of production. In addition, the imprint of the firm ordering—its name, address, and other material desired—will be placed on the front cover without extra charge, and the books will be delivered, all shipping charges prepaid.

It is possible to offer this book at cost because the Board is a non-profit organization representing the entire livestock and meat industry, having as its sole purpose promotion of the interests of all concerned.

The 1930 cook book is one feature of the Board's service. Each year a cook book is published and offered to the trade in this manner. In the past, thousands of retailers and wholesalers have taken advantage of the opportunity to secure similar booklets at small cost.

If a sample copy and any further information regarding the booklet, "Seasonable Meat Recipes," is desired, it may be obtained by addressing THE NATIONAL PROVISIONER, Old Colony Building, Chicago, or the National Live Stock and Meat Board, 407 S. Dearborn st., Chicago, Ill.



FULL OF NEW RECIPES.

The new 1930 cook book published by the National Live Stock and Meat Board. The cover is in bright attractive colors with ample space for market imprints. An excellent new collection of recipes for cooking beef, pork, veal and lamb and other valuable information for the housewife are published.

NEWS OF THE RETAILERS.

Joe Tittle and Sons' meat market was recently opened at 108 N. Michigan st., South Bend, Ind.

The Fred Gimpson meat market, Anasley, Neb., was recently sold to Leonard Tennant.

C. W. Hollinger has bought the meat business of F. E. Johnson, Benkelman, Neb.

Herman Feis has opened a meat market at Doniphan, Neb.

The L. O. Longnaker meat market at Randolph, Neb., was recently destroyed by fire.

W. L. Wyckoff, Thedford, Neb., has sold his meat business to J. H. Figard.

W. J. Odne, Nekoma, N. D., has sold his meat business to his brother Christ Odne.

L. E. and D. D. Wells have taken over the Glasgow meat market, at Glasgow, Mont.

Wells Brothers have opened a new grocery and meat market at Twenty-second and Mead sts., Racine, Wis.

Cesar Giannini, Chisholm, Minn., has added a meat market to his business.

Peter Rosenberger opened a meat market at 132 W. Winifred st., South St. Paul, Minn.

Pete Tongren, Helena, Mont., has bought the West Side meat market.

Luther Hultgren and Berger Larson, both of Westby, Montana, have purchased the meat market and grocery of Albert Kudson, Crosby, N. D.

At Aberdeen, S. D., J. J. Ford has opened the City Meat Market.

F. Pattolochi and L. Pattolochi have bought the Brodsky meat market at Belle Fourche, S. D.

L. C. Rold has purchased a meat market at Wakonda, S. D.

Harry Meyers has sold his meat market at Antigo, Wis., to Al Schoening, Garnet Gee and Ed Kulenhofner.

Bloom & Kilian, Coeur d'Alene, Ida., have purchased the meat and grocery business of the Powell Mercantile Co.

The South Side Meat Market is a new addition to the South Side Grocery at Reno, Nev.

Bob Williamson is to open a meat business in the Peltier building, Thompsonville, Mich.

Wm. Trabulsi Norman, Detroit, Mich., has succeeded to the meat business of David A. Kalilhas.

Edward Burke has engaged in the meat business at 311 N. Washington ave., Lansing, Mich.

G. R. Delivan, in the meat business in Peru, Ind., will open a branch market at 708 Main st., Rochester, Ind.

John A. Abel, Greencastle, Ind., has been succeeded in the meat business by H. R. Nicholas.

Cripe & Dawson have opened a meat market at Delphi, Ind.

The Neil Grocery Co., North Branch, Mich., has taken over the meat business of W. E. Newbegin.

Christ Mitzel has a new grocery and meat business at 1462 Getty ave., Muskegon, Mich.

Harold Ruckman has purchased the butcher shop of Backrach Brothers, Plymouth, O.

Conklin & Hart is the name of a new firm in the meat business at 21 East Main st., Norwalk, O.

Grover Mitchell has opened a meat market at 1367 W. Fifth st., Dayton, O.

New York Section

NEW YORK NEWS NOTES.

J. A. Brown, secretary Armour and Company, Chicago, visited New York during the past week.

Henry J. Toedt has been appointed credit manager of the Brooklyn division of Adolf Gobel, Inc.

John Holmes, vice president Swift & Company, Chicago, spent several days in New York during the last week.

The export department of the F. A. Ferris Branch of Stahl-Meyer, Inc., is now occupying its new quarters on the first floor of the building.

C. R. Bond, purchasing department, Swift & Company, Chicago, was a visitor to New York during the past week, and spent some time at the plant of the United Dressed Beef Company.

Miss Lillian M. Fraser and Harry Tobin, of the New York office of the United Chemical & Organic Products Co., attended the general sales meeting of the company at Chicago early last week.

M. G. Harbula, consulting engineers and well-known authorities in air conditioning in packing plants, have removed their offices to suite 846, General Motors Building, 1775 Broadway, New York City.

Wilson & Co. have had as visitors during the past week F. H. Knief, executive department, and C. P. Grasmuck, personnel department, both from Chicago, and A. T. Budgell, wool department, Boston.

Miss Matilda Jernstedt, transportation department, Swift & Company, central office, has resigned her position and is to be married to Charles Hauschild of Swift & Company's Brooklyn market on November 9th.

Announcement has been received of the birth of a son to Mr. and Mrs. Harry M. Sullivan on October 18. Mr. Sullivan for many years has been in the employ of the Albany Packing Co. handling the Long Island territory.

Maynard P. Chapin, until recently president of the Gotham Hotel Supply Co., New York City, has joined the Nathan Schweitzer Co., 409 W. Fourteenth st., dealers in poultry, as assistant to president Nathan Schweitzer.

After an absence of more than twenty years Max Salzman, vice president of S. Oppenheimer & Co., returned to New York to renew old acquaintances and with Mrs. Salzman to celebrate their twenty-fifth wedding anniversary.

Nathan Strauss, Irving M. Schapp and M. M. Rosenthal, of Nathan Strauss, Inc., are spending several days in the Western part of Massachusetts, having gone to Boston by plane on Thursday to look over some possible locations for new markets.

Frank D. Green, assistant general superintendent, Armour and Company, Chicago, spent several days at the plant of the New York Butchers Dressed Meat Company. Other visitors from Armour and Company, Chicago, were Messrs. Clark, Bruhn, Laird and Sauermann of the construction department.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ended October 26, 1929: Meat—Manhattan, 558 lbs.; The Bronx, 10 lbs. Fish—Brooklyn, 2,100 lbs.; Manhattan, 3,850 lbs. Poultry and Game—Brooklyn, 123 lbs.; Manhattan, 781 lbs.

M. Zarotschenzeff, refrigerating engineer, Paris, France, after visiting in the East, attended the packers' convention at Chicago, and returned to New York in time to sail on the S. S. Majestic on October 25. Mr. Zarotschenzeff expressed sincere admiration for American enterprise. It is his plan to encourage in European markets American processes of quick-freezing of meats and fish, packaging and self-service.

A warrant has been issued for Abraham A. Pols, head of the meat and provision firm of Henry Pols, Inc., charging him with the concealment of \$250,000 from the Irving Trust Co., receiver and trustee in bankruptcy for the firm. Pols, who has been missing several months, was co-executor with Supreme Court Justice William T. Collins of the estate of his father, Henry Pols, and he is charged with transferring \$180,000 to Henry Pols, Inc., without the knowledge of Justice Collins.

What are the chief points to know about in kosher killing of cattle? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Oct. 31, 1929:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (700 lbs. up):				
Choice	\$22.00@23.00	\$19.50@20.50	\$21.50@24.00	\$23.00@24.00
Good	20.50@22.00	18.00@19.50	19.00@22.00	21.00@22.50
STEERS (550-700 lbs.):				
Choice	22.00@24.00	22.00@24.00	23.00@25.00
Good	20.50@22.00	19.00@22.50	21.00@23.00
STEERS (500 lbs. up):				
Medium	16.00@19.50	16.00@18.00	15.00@19.00	16.00@20.00
Common	14.00@16.00	14.50@16.00	13.50@15.00
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	22.50@24.50	22.50@24.50
Good	21.50@22.50	19.00@23.00
Medium	18.50@21.50
COWS:				
Good	15.50@16.50	15.00@16.00	15.00@16.00	16.00@16.50
Medium	14.50@15.50	14.00@15.00	14.00@15.00	14.50@16.00
Common	13.00@14.50	13.50@14.00	13.00@14.00	13.50@14.50
Fresh Veal and Calf Carcasses:				
VEALERS (2):				
Choice	21.00@23.00	24.00@26.00	24.00@27.00	25.00@26.00
Good	19.00@21.00	21.00@24.00	22.00@25.00	23.00@25.00
Medium	16.00@19.00	18.00@21.00	20.00@23.00	19.00@22.00
Common	14.00@16.00	16.00@18.00	18.00@20.00	16.00@18.00
CALF (2) (3):				
Choice	20.00@23.00
Good	17.00@18.00	17.00@19.00	17.00@20.00	17.00@18.00
Medium	15.00@17.00	14.00@17.00	16.00@17.00	15.00@16.00
Common	14.00@15.00	13.00@14.00	15.00@16.00	13.00@14.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	22.50@24.00	24.00@25.00	24.00@25.50	25.00@26.00
Good	21.00@22.50	23.00@24.00	23.00@24.50	24.00@25.00
Medium	20.00@21.00	20.00@23.00	22.50@23.50	22.00@24.00
Common	19.00@20.00	17.00@20.00	20.00@22.50	18.00@21.00
LAMB (39-45 lbs.):				
Choice	22.00@24.00	24.00@25.00	23.00@25.50	25.00@26.00
Good	21.00@22.00	23.00@24.00	22.00@23.50	24.00@25.00
Medium	20.00@21.00	20.00@23.00	21.50@22.50	22.00@24.00
Common	19.00@20.00	17.00@20.00	20.00@21.50	18.00@21.00
LAMB (46-55 lbs.):				
Choice	20.00@22.00	22.00@23.00	21.00@22.50	22.00@24.00
Good	19.00@20.00	21.00@23.00	20.00@22.00	20.00@22.00
MUTTON (Ewe) 70 lbs. down:				
Good	12.00@13.00	13.00@14.00	13.00@14.00	13.00@15.00
Medium	10.00@12.00	11.00@13.00	11.00@13.00	11.00@13.00
Common	8.00@10.00	9.00@11.00	10.00@11.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	20.00@22.00	22.00@23.00	22.00@24.00	20.00@23.00
10-12 lb. av.	20.00@22.00	22.00@24.00	21.00@23.00	20.00@23.00
12-15 lb. av.	20.00@22.00	22.00@24.00	20.00@22.00	19.00@22.00
16-22 lb. av.	18.00@20.00	17.00@20.00	19.00@20.00	16.00@19.00
SHOULDER, N. Y. Style, Skinned:				
8-12 lb. av.	15.00@16.00	16.00@18.00	16.00@18.00
PICNICS:				
6-8 lb. av.	15.00@16.00	20.00@22.00
BUTTS, Boston Style:				
4-8 lb. av.	19.00@21.00	21.00@23.00	19.00@21.00
SPARE RIBS:				
Half Sheets	14.00@16.00
TRIMMINGS:				
Regular	11.50@12.50
Lean	10.50@18.50

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

AMONG RETAIL MEAT DEALERS.

A special meeting of the board of directors of Ye Olde New York branch was held on Tuesday evening, November 29, for the purpose of discussing a number of matters of importance. In addition new directors were elected as follows: Lester Kirschbaum for three years, to take the place of William Zeigler, who resigned; Alvin Freirich for two years, to succeed Albert Metzger; and Arthur Kleeblatt for one year, to succeed Frank Werth.

On Thursday afternoon of last week the second social given by the Ladies Auxiliary was held at the Hotel McAlpin. It was a bunco party and was a decided success. Mrs. Anton Hehn, wife of the president of the Brooklyn Branch, was the hostess. A theatre party, to which the men will be admitted, will be held on November 11th at the Majestic. Mrs. Charles Hembdt and Mrs. Oscar Schaefer are the hostesses.

Assistant District Attorney William Foley was a visitor at the recent meeting of the Bronx Branch. Matters of interest to the branch were discussed, among them the dinner-dance to be held at Ebling's Casino in January. The committee reported that from present indications, the program would be larger than last year's.

Oscar Schaefer of Ye Olde New York branch, was a recent visitor at the regular meeting of the Bronx Butcher Bowlers. Although Mr. Schaefer has not bowled for some time, he is still a bowler to be reckoned with.

A. F. Grimm, who has friends in the retail meat industry in all sections of the country, had a birthday on October 25.

Mrs. A. Di Matteo, recording secretary of the Ladies' Auxiliary, celebrated a birthday on October 20, with her husband, children and parents.

An ultimatum issued by Joseph Unfer, manager of the Bushwick Pork Packing Company, 29 Bushwick Ave., brought eighteen strikers back to work, who had walked out in an effort to gain recognition of a new union they were forming.

The Poultry Trust's Fee System for Gangsters had an airing in court recently, when Benjamin Danziger, a merchant of Brownsville, Brooklyn, gave his testimony concerning the organization of the association to control prices and customers, and related details of the plans to levy tithes to pay for the hiring of gangsters. Danziger is said to be in the employ of Morris Hellman, one of the defendants. Another witness, Louis Sorkin, was dismissed for a later hearing.

The power wielded in the chicken business by Benjamin Simon, supervisor of the Greater New York Live Poultry Chamber of Commerce and a key man in the list of defendants was attested to by Benjamin Rothschild, a "shocket" or slaughter of live chickens.

A. C. Wicke Mfg. Co.

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NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Oct. 26, 1929, with comparisons:

	Week ended Oct. 26.	Prev. week.	Cor. week, 1928.
Western, dressed, mts.	7,746	7,703	6,009
Steers, carcasses	922	882	850
Cows, carcasses	145	170	118
Bulls, carcasses	10,365	9,479	9,225
Veals, carcasses	29,313	28,632	27,271
Lambs, carcasses	2,866	4,099	5,843
Mutton, carcasses	594,620	594,220	218,756
Beef cuts, lbs.	1,896,522	1,775,038	1,275,710

Local slaughters:

Cattle	8,531	8,177	6,429
Calves	12,347	11,171	7,455
Hogs	38,835	35,509	63,584
Sheep	59,528	68,671	52,314

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended Oct. 26, 1929, with comparisons:

	Week ended Oct. 26.	Prev. week.	Cor. week, 1928.
Western dressed meats:	2,780	2,594	2,053
Steers, carcasses	1,538	2,156	2,294
Cows, carcasses	20	84	22
Bulls, carcasses	1,067	1,017	1,541
Veals, carcasses	18,672	19,150	17,535
Lambs, carcasses	2,615	1,331	1,651
Mutton, carcasses	389,177	371,068	328,163

Local slaughters:

Cattle	1,870	1,499	1,581
Calves	2,086	1,659	1,937
Hogs	17,790	9,826	12,084
Sheep	7,053	7,067	5,805

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Oct. 26, 1929:

	Week ended Oct. 26.	Prev. week.	Cor. week, 1928.
Western dressed meats:	2,402	2,154	1,851
Steers, carcasses	867	949	1,060
Cows, carcasses	388	416	457
Bulls, carcasses	1,362	1,510	1,290
Veals, carcasses	12,256	11,132	12,327
Lambs, carcasses	1,097	3,225	2,071
Mutton, carcasses	550,735	496,541	441,467

Local slaughters:

Cattle	1,599	1,502	1,724
Calves	1,738	1,918	2,124
Hogs	19,529	17,396	18,417
Sheep	5,826	6,245	5,982

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended Oct. 26, 1929, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef		282,600 lbs.
Canada—Pork cuts		16,690 lbs.
Canada—Bacon		7,347 lbs.
Canada—Sausage		1,070 lbs.
Canada—Meat products		3,250 lbs.
Canada—Beef cuts		120,324 lbs.
Canada—Quarters of beef		1,064
Germany—Ham		5,682 lbs.
Germany—Bacon		690 lbs.
Germany—Sausage		9,113 lbs.
Germany—Bouillon cubes		10,333 lbs.
Italy—Sausage		4,033 lbs.
Italy—Ham		112 lbs.
New Zealand—Boneless beef		130,212 lbs.
Uruguay—Beef extract		6,000 lbs.
Uruguay—Canned corned beef		10,200 lbs.

MEAT COVERING CATALOG.

What is said to be the first catalog of meat plant textile supplies to be published has just been put in the mails by Fred C. Cahn, 222 West Adams st., Chicago, Ill.

This catalog, which contains 28 pages printed in two colors on tinted stock and is bound in a heavy embossed cover, describes fully and gives directions for ordering all of the products handled, including knitted bags, box, tierce and barrel liners, cattle wipes, knit tubing, cattle shroud cloths, bacon smokers and other supplies handled by the company.

Each article is illustrated, and information is given on how to use the different items to improve the appearance of products, reduce waste and get meats to customers in better condition. Packers who are interested in the better merchandising of meats will find much of interest in this catalog.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$12.00@12.45
Steers, medium	9.00@12.00
Cows, common and medium	6.50@ 8.00
Bulls, cutter-medium	6.00@ 9.00

LIVE CALVES.

Venders, good to choice	\$15.50@18.00
Venders, medium	12.00@15.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$13.00@13.75
Lambs, medium	11.50@13.00
Lambs, common	8.50@11.50
Ewes, medium to choice	4.50@ 6.50

LIVE HOGS.

Hogs, 160-210 lbs.	\$ 9.10 1/2
Hogs, medium	9.10 1/2
Hogs, 120 lbs.	9.10.00
Roughs	9.00.00
Good Roughs	9.25.00

DRESSED HOGS.

Hogs, heavy	\$ 17.50
Hogs, 180 lbs.	17.50
Pigs, 80 lbs.	18.00
Pigs, 80-140 lbs.	18.00

DRESSED BEEF.

Choice, native heavy	25 1/2 @ 27
Choice, native light	25 1/2 @ 27
Native, common to fair	25 @ 25 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	23 @ 25
Native choice yearlings, 400@600 lbs.	25 @ 26
Good to choice heifers	22 @ 23
Good to choice cows	18 @ 19
Common to fair cows	14 @ 15
Fresh bologna bulls	16 @ 17

BEEF CUTS.

	Western.	City.
No. 1 ribs	28 @ 30	31 @ 33
No. 2 ribs	26 @ 28	28 @ 30
No. 3 ribs	23 @ 25	25 @ 27
No. 1 loins	32 @ 34	42 @ 44
No. 2 loins	33 @ 36	36 @ 41
No. 3 loins	28 @ 32	28 @ 33
No. 1 hinds and ribs	27 @ 30	28 @ 33
No. 2 hinds and ribs	24 @ 26	25 @ 27
No. 3 hinds and ribs	20 @ 23	20 @ 24
No. 1 rounds	21 @ 21	21 @ 22
No. 2 rounds	19 @ 20	20 @ 20
No. 1 chuck	17 @ 18	18 @ 19
No. 2 chuck	22 @ 23	23 @ 23
No. 3 chuck	20 @ 21	21 @ 22
No. 4 chuck	18 @ 18	18 @ 20
Bolognas	@ 16	16 1/2 @ 17 1/2
Rolls, reg., 6@8 lbs. avg.	22 @ 23	22 @ 23
Rolls, reg., 4@6 lbs. avg.	17 @ 18	17 @ 18
Tenderloins, 4@6 lbs. avg.	60 @ 70	60 @ 70
Tenderloins, 5@6 lbs. avg.	80 @ 90	80 @ 90
Shoulder clods	10 @ 11	10 @ 11

DRESSED VEAL AND CALF.

Prime veal	28 @ 30
Good to choice veal	23 @ 26
Med. to common veal	15 @ 21
Good to choice calves	18 @ 22
Med. to common calves	14 @ 18

DRESSED SHEEP AND LAMBS.

Lambs, prime	26 @ 27
Lambs, good	23 @ 25
Sheep, good	13 @ 14
Sheep, medium	7 @ 10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	25 @ 26
Pork tenderloins, fresh	55 @ 57
Pork tenderloins, frozen	45 @ 46
Shoulders, city, 10@12 lbs. avg.	17 @ 18
Shoulders, Western, 10@12 lbs.	17 @ 18
Butts, boneless, Western	26 @ 27
Butts, regular, Western	22 @ 23
Hams, Western, fresh, 10@12 lbs. avg.	22 @ 23
Hams, city, fresh, 6@8 lbs. avg.	27 @ 28
Picnic hams, Western, fresh, 6@8 lbs.	27 @ 28
average	16 @ 17
Pork trimmings, extra lean	22 @ 23
Pork trimmings, regular, 50% lean	16 @ 17
Spareribs, fresh	17 @ 18

SMOKED MEATS.

Hams, 8@10 lbs. avg.	23 @ 24
Hams, 10@12 lbs. avg.	22 1/2 @ 23 1/2
Hams, 12@14 lbs. avg.	22 @ 23
Picnics, 4@6 lbs. avg.	17 1/2 @ 18 1/2
Picnics, 6@8 lbs. avg.	16 1/2 @ 17 1/2
Rollettes, 6@8 lbs. avg.	17 1/2 @ 18 1/2
Beef tongue, light	30 @ 32
Beef tongue, heavy	34 @ 36
Bacon, boneless, Western	23 @ 24
Bacon, boneless, city	21 @ 22
Pickled bellies, 8@10 lbs. avg.	18 @ 19

FANCY MEATS.

Fresh steer tongues, untrimmed	26c a pound
Fresh steer tongues, 1 c. trim'd	42c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	30c a pound
Mutton kidneys	11c each
Livers, beef	37c a pound
Oxtails	20c a pound
Beef hanging tenders	32c a pound
Lamb frises	10c a pair

BUTCHERS' FAT.

Shop fat	@ 2 1/4
Breast fat	@ 4 1/4
Edible suet	@ 5 1/4
Cond. suet	@ 4 3/4

GREEN CALFSKINS.

Prime No. 1 veals	20 1/2 @ 22 1/2
Prime No. 2 veals	18 1/2 @ 20 1/2
Buttermilk No. 1	17 1/2 @ 18 1/2
Buttermilk No. 2	15 1/2 @ 16 1/2
Branded Gruby	0 1/2 @ 1 1/2
Number 3	1 1/2 @ 1 3/4

BUTTER.

Creamery, extra (82 score)	45 1/4 @ 45 1/2
Creamery, firsts (88 to 89 score)	40 @ 41 1/2
Creamery, seconds (84 to 87 score)	38 1/2 @ 39 1/2
Creamery, lower grades	37 1/2 @ 38

EGGS.

(Mixed colors.)

Extras, dozen	46 @ 48
Extra firsts, doz.	43 @ 44
Firsts, doz.	39 1/2 @ 42
Checks	30 @ 33

LIVE POULTRY.

Fowls, colored, per lb. via express	22 @ 27
Fowls, Leghorn, fancy	22 @ 23

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	31 @ 33
Western, 48 to 54 lbs. to dozen, lb.	27 @ 29
Western, 43 to 47 lbs. to dozen, lb.	25 @ 27
Western, 36 to 42 lbs. to dozen, lb.	24 @ 26
Western, 30 to 35 lbs. to dozen, lb.	23 @ 25

Fowls—fresh—dry pkd.—12 to box—prime to fcy:	
Western, 60 to 65 lbs. to dozen, lb.	34 @ 36
Western, 48 to 54 lbs. to dozen, lb.	30 @ 32
Western, 43 to 47 lbs. to dozen, lb.	28 @ 30
Western, 36 to 42 lbs. to dozen, lb.	26 @ 28
Western, 30 to 35 lbs. to dozen, lb.	26 @ 28

Ducks—	
Long Island, per lb.	23 @ 26
Turkeys—	
Argentine, young toms, 14-16 lbs.	40 @ 43
Argentine, young hens, 10 lbs. up	40 @ 41

Squabs—	
White, ungraded, per lb.	50 @ 55
Chickens, fryers—fresh—12 to box—prime to fcy:	
Western, 30@42 lbs., per lb.	30 @ 31
Fowls, frozen—dry pkd.—12 to box—prime to fcy:	
Western, 60 to 65 lbs., per lb.	33 @ 34
Western, 48 to 54 lbs., per lb.	29 @ 30
Western, 43 to 47 lbs., per lb.	27 @ 28

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Oct. 24, 1929:

	Oct. 18	19	21	22	23	24
Chicago	44 1/2	44 1/2	44 1/4	44 1/4	44 1/4	44 1/2
N. Y.	46	46	45	45	45 1/2	45 1/2
Boston	46	46	45 1/2	45 1/2	45 1/2	45 1/2
Phila.	47	47	46	46	46 1/2	46 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

42 1/2	42 1/2	42 1/2	42 1/2	42 1/2	43
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Receipts of butter by cities (tubs):

	Wk. to	Prev.	Last	—Since Jan. 1—
	Oct. 24.	week.	year.	1929.
Chicago	28,366	27,097	26,065	2,778,075
N. Y.	46,594	53,300	44,418	3,069,498
Boston	13,335	10,395	11,233	1,035,975
Phila.	12,370	13,547	16,370	576,646
Total	100,665	104,399	98,026	7,880,894

Cold storage movement (lbs.):

	In	Out	On hand	Same
	Oct. 24.	Oct. 24.	Oct. 25.	week-day
Chicago	37,122	121,541	8,212,022	7,820,793
New York	6,715	125,236	6,321,266	4,880,863
Boston	26,333	17,764	2,205,653	2,661,664
Phila.	23,090	38,328	1,507,903	2,545,449
Total	93,260	302,869	18,247,744	17,908,709

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.10 @ 2.15
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 2.15
Blood, dried, 15-16% per unit	@ 4.35
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory	4.10 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.60 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	3.50 & 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.11
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.40 & 10c
Tankage, unground, 9@10% ammo	4.35 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f.	@ 27.00
Bone meal, raw, 4 1/2 and 50 bags, per ton	@ 36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.50

Potash.

Manure salt, 20% bulk, per ton	@ 12.50
Kalnit, 12.4% bulk, per ton	@ 9.10
Muriate in bags, basis 80%, per ton	@ 36.75
Sulphate in bags, basis 90%, per ton	@ 47.75

Beef.

Cracklings, 50% unground	@ 1.05
Cracklings, 60% unground	@ 1.12 1/2

Meat Scraps, Ground.

50%	@ 65.00
55%	@ 75.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	95.00 @ 125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 85.00
Black or striped hooft, per ton	45.00 @ 50.00
White hooft, per ton	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 110.00
Horns, according to grade	75.00 @ 200.00

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Oct. 26, 1929, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle	Calves	Hogs	Sheep
Jersey City	4,353	8,832	2,415	35,797
Central Union	2,461	1,355	416	10,960
New York	425	2,642	27,790	10,752
Total	7,239	12,649	30,620	57,518
Previous week	8,113	11,959	29,952	69,554
Two weeks ago	7,343	10,921	30,764	61,287

Lincoln Farms Products Corporation

Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

Office: 407 E. 31st St.

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Phone: Caledonia 0114-0124

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Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse

407 East 31st St.,

NEW YORK, N. Y.

Caledonia 0113-0114

1929.

S.
K.

0 @ 2.15

@ 2.15
@ 4.35

0 & 10c

0 & 10c

0 & 50c

@ 2.11

0 & 10c

5 & 10c

@ 27.00

@ 36.50

@ 9.50

@ 12.50
@ 9.10
@ 30.75
@ 47.75

@ 1.05
@ 1.12½

@ 65.00
@ 75.00

RNS.

5.00 @ 125.00

@ 85.00
5.00 @ 50.00
@ 75.00

@ 110.00
5.00 @ 200.00

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